

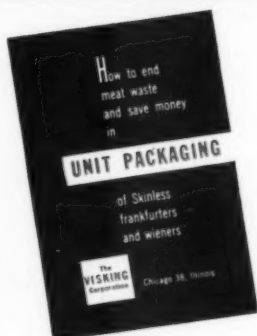
# THE NATIONAL *Buz* PROVISIONER

JUNE 24 • 1950

Leading Publication in the Meat Packing and Allied Industries Since 1891

## VISKING's new complete line of **NoJax Casings**

**helps end meat waste... saves money!**



*NoJax Skinless Casings  
Now Available*

**18/32    27/32**  
**20/32    28/32**  
**22/32    29/32**  
**23/32    30/32**  
**24/32    32/32**  
**25/32    36/32**  
**26/32**

### *Another VISKING Plus*

**This booklet tells you how to obtain best results, greatest economy in unit packaging. Ask your Visking salesman for copies or write Visking today.**

With two new sizes—26/32 and 28/32—added to the complete line of NoJax Skinless Casings, they now offer unmatched advantages for unit package applications when recommended procedures described in booklet are followed:

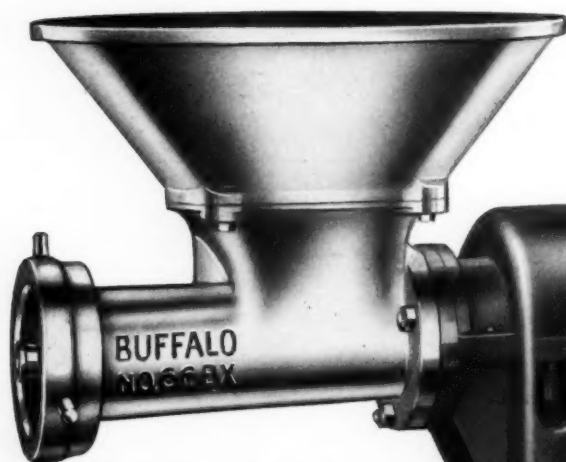
- More accurate stuffing for a pound package.
- More accurate link diameters.
- Cut casing costs—avoid use of over-size casings in meeting customers' needs.
- Highest scores yet—in uniformity and strength.
- "Precision-engineered" for easier stuffing, linking—for accurate weight control.

**THE VISKING CORPORATION**

Chicago 38, Illinois    In Canada: Visking Limited, Lindsay, Ontario

# New Buffalo grinder has longer throat

**for faster,  
easier feeding and  
smoother flow**



**"BUFFALO" Grinder Model 66BX**  
Capacity 7,000 to 10,000 pounds  
per hour. Can be furnished with  
large rectangular stainless-steel tray.



Users everywhere agree that the new Model 66BX "BUFFALO" Grinder is the best 25hp. grinder they ever installed. It cuts cooler and cleaner with no mashing or backing up. The extra-long throat speeds up feeding and saves on trimming time—since larger pieces can be fed. Finished product has vastly improved appearance.

Every part is extra heavy to give longer wear and lower maintenance costs. Lapped helical gears transmit a smooth, vibrationless flow of power. Massive Timken bearings are used throughout to give longer life to moving parts and to minimize power-consuming friction. Simple adjustments permit compensation for normal bearing wear.

One-point automatic lubrication, with an internal circulation system, simplifies servicing and assures adequate flow of oil to moving parts at all times. A patented drain flange prevents product contamination and protects moving parts from the corrosive effect of meat juices. All sub-assemblies are readily accessible for servicing.

**For additional details, contact the nearest "BUFFALO" sales office or write to us.**



**JOHN E. SMITH'S SONS CO.**  
50 BROADWAY • • BUFFALO 3, NEW YORK

*Sales and Service Offices in Principal Cities*

668X  
y ever  
ing or  
g and  
e fed.  
lower  
mit a  
bear-  
moving  
simple  
wear.  
circu-  
quate  
ented  
rojects  
es. All  
.  
ALO"



from berries  
to taste buds



# Pepperoyal

## DELIVERS TRUE PEPPER FLAVOR

*It's Solublized!* PEPPERROYAL isn't just another pepper product. Users know it is unexcelled for true pepper flavor! The marvelous quality which makes PEPPERROYAL so distinctive is that of *penetrating and blending uniformly* with ingredients in your product. • To achieve that result for you, Griffith extracts true pepper flavor from prime quality black pepper. Then, under laboratory control, converts it into PEPPERROYAL—minute flavor-globules that disperse easily and blend thoroughly. *It's Solublized!* • Alone, or as one spice in a Griffith *Solublized Seasoning Formula*, PEPPERROYAL delivers true pepper flavor to the delight of your customers. Discover the advantages . . . order PEPPERROYAL today.

\* "Solublized" means quality and flavor control in seasonings—just as "Flash Fused" means definite control in curing. Use "flash-fused" PRAGUE POWDER,\* too!

The  
**GRIFFITH**  
**LABORATORIES, Inc.**

In Canada—The Griffith Laboratories, Ltd.

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.  
The National Provisioner—June 24, 1950

Page 3

Make your modern smokehouse better —  
with JAMISON INSULATED  
SMOKEHOUSE DOORS



#### COMPARE THESE FEATURES:

**Rigid All-Steel Construction**  
**Positive 3-Point Fastening**  
**Heat Resistant Gasket**  
**Adjustable Sealing Bars**  
**High Temperature Insulation**  
**Safety Features**  
*Inside Release Handle • Emergency Release Panel*  
**Heavy Forged Hinges**

*Only Jamison smokehouse doors give you these extra features. For complete information and specifications, write for catalog 215.*

JAMISON COLD STORAGE DOOR CO. • Hagerstown, Md., U. S. A.



The oldest and largest builder of insulated doors in the world



## THE NATIONAL PROVISIONER

Volume 122

JUNE 24, 1950

Number 25

### Table of Contents

BAI Pig Crop Report.....	11
New Tax Bill.....	11
Swift Subsidy Claim Denied.....	11
Changes in Social Security Law.....	16
Meat Board's Annual Meeting.....	12
Trends in Self-Service Meats.....	15
Pet Food Manufacture.....	17
New MID Rulings.....	21
Recent Industry Patents.....	28
A Page of New Equipment.....	31
May Processed Meats Report.....	36
May Livestock Slaughter.....	47
Classified Advertising .....	52

#### EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*  
HELEN P. MCGUIRE, *Associate Editor*  
GREGORY PIETRASZEK, *Technical Editor*  
VERNON A. PRESCOTT, *Production Editor*  
DOROTHY SCHLEGEL

#### ADVERTISING DEPARTMENT

407 S. DEARBORN ST., CHICAGO 5, ILLINOIS  
Telephone: WA 2-0742

HARVEY W. WERNECKE, *Vice President and Sales Manager*  
FRANK N. DAVIS      H. SMITH WALLACE  
ROBERT DAVIES

F. A. MacDONALD, *Production Manager*  
New York: 11 E. 44th St., (17) Tel. Murray Hill 7-7840, 7-7841  
CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO., 2978 Wilshire Blvd  
San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4)

#### DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, *Editor*

#### EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC.

Publishers of

THE NATIONAL PROVISIONER      DAILY MARKET SERVICE  
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, *Chairman of the Board*  
LESTER I. NORTON, *President*  
E. O. H. CILLIS, *Vice President*  
A. W. VOORHEES, *Secretary*

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A., by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1950 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.





Wilson & Co. Fleets are equipped with Foster-Built Dry-Ice Bunkers.

## AMERICA'S LEADING MEAT PACKERS

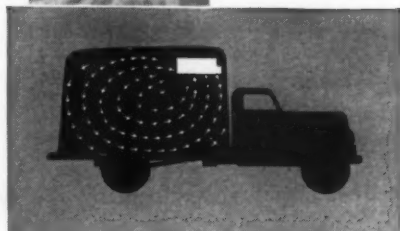
# *Use* Foster-Built Dry-Ice Truck Bunkers



## NEW FOSTER-BUILT

# 'Super Cold Shot'

## IDEAL FOR ROUTE TRUCKS



Tests on route trucks have shown that the "super cold shot" Bunker will maintain desired temperatures for both frozen and non-frozen loads as long as 18 hours with as many as 30 to 40 door openings.

This new unit provides that quick shot of cold air vital to keeping loads under sustained refrigeration where there are frequent door openings. New double airflow design on the "super cold shot" bunker forces the air over the Dry-Ice *twice*, assuring quick super-cold air which is then circulated throughout the truck body.

**Low Cost • Light Weight • Easy to Install • Foolproof in Operation.** The Foster-Built Bunker costs but a fraction of mechanical refrigeration units and weighs only 38 lbs. net. The placement of four bolts and a simple wiring operation for the sirocco-type fan is all the installation necessary. It may be easily removed when refrigeration is not required. Larger units available for transport trucks.

**GET THE FACTS . . . MAIL THIS COUPON TODAY . . .**  
or for immediate action call MONroe 6-6880, Chicago.

## SAVES 25% ON YOUR DRY-ICE BILL

Don't waste Dry-Ice by throwing it on top of the load. A Foster-Built Bunker will provide uniformity of refrigeration, conserve your Dry-Ice, and save you 25% or more.

Foster-Built Bunkers, Inc.  
757 W. Polk Street, Chicago 7, Illinois

HP

Gentlemen: Please send me fully illustrated, free booklet giving complete information and "case histories" of Foster-Built Dry-Ice Truck Bunkers.

Name.....

Company.....

Address.....

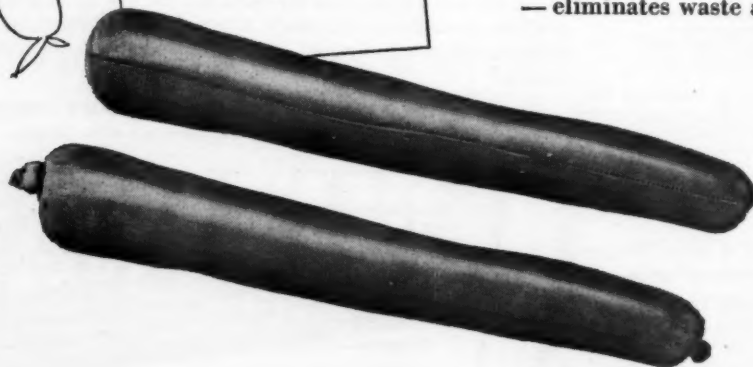
City..... Zone..... State.....



## Always uniform... IN **ARMOUR NATURAL CASINGS!**



Yes, your sausage will always be uniform, because Armour *Natural* Casings are carefully graded and inspected for uniform size, shape and texture. This insures inviting appearance — eliminates waste and breakage.

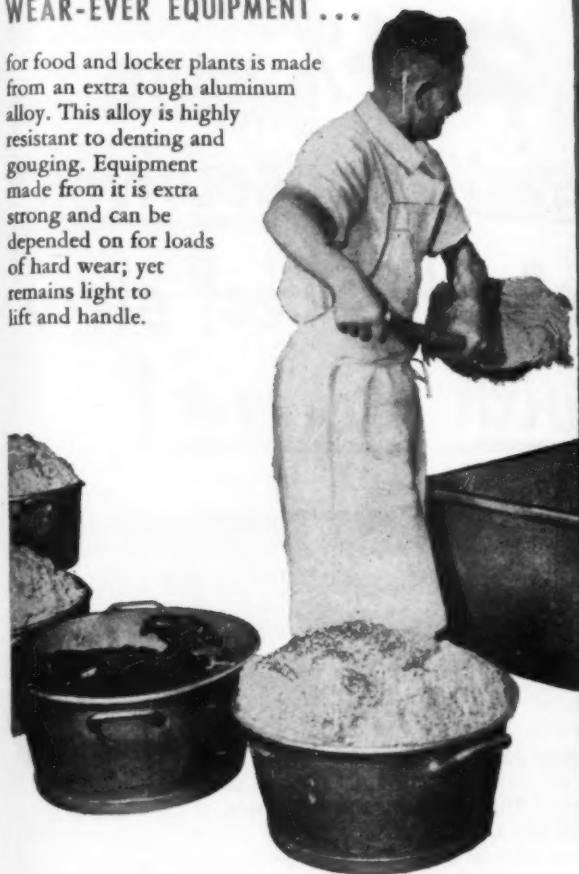


**ARMOUR**  
**AND COMPANY**

Casings Division • Chicago 9, Illinois

## WEAR-EVER EQUIPMENT...

for food and locker plants is made from an extra tough aluminum alloy. This alloy is highly resistant to denting and gouging. Equipment made from it is extra strong and can be depended on for loads of hard wear; yet remains light to lift and handle.



the completely  
sanitary meat tub  
that's light to lift

# This is it...



This Wear-Ever Aluminum Alloy Tub is seamless. The handles are welded on and reinforced; they won't pull out. There's not even a hair-line crack where food can lodge. Bead is welded shut. And there's a strong reinforcing ring welded on the bottom that takes the wear of rough floors. Mail the coupon today to: The Aluminum Cooking Utensil Co., 406 Wear-Ever Building, New Kensington, Pa.

### 4 SIZES TO CHOOSE FROM:

No. 5417½—(illustrated) 100 lb. capacity  
No. 5218½—70 lb. cap.      No. 5219½—120 lb. cap.  
No. 5225½—200 lb. capacity

# WEAR-EVER

50 TH

ANNIVERSARY



The Aluminum Cooking Utensil Co.  
406 Wear-Ever Building, New Kensington, Pa.

Please send a representative to see us regarding your hard-alloy ☐ Tubs ☐ Other equipment.

NAME.....

FIRM.....

ADDRESS.....

CITY.....STATE.....



Prominent canner finds  
that **24% more**  
**housewives**  
prefer his beef stew  
**with Ac'cent!**

**CONSUMER TEST** again demonstrates how Ac'cent amazingly intensifies the flavor of processed foods—and at low cost



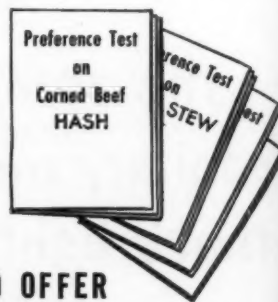
Ac'cent is not a flavoring, not an ordinary condiment or seasoning. It adds no flavor, aroma or color of its own. It brings out—and holds—the natural flavors of foods. With Ac'cent you use your own formulas; prepare as usual—just add Ac'cent.

Ac'cent is a 99+% pure monosodium glutamate, a wholesome vegetable derivative. 100 and 200 lb. drums

This manufacturer of a leading brand of beef stew doubted that there was any *practical* way to improve the flavor of his product. However, he agreed to a test of Ac'cent in his plant, in which a bit of Ac'cent was added in the processing of his stew. A sample of this test run and a sample of the regular run were sent to 143 housewives.

130 housewives stated a preference and 62% of them preferred the stew *with Ac'cent*—a majority of 24%!

The complete results of this test, and other similar ones, are on file in our offices. They lead to a conclusion that is important to you . . . that no other single additive can, so easily and economically, *make such a difference!*



### READ THIS STRAIGHTFORWARD OFFER

At no obligation to you, we will welcome the opportunity to demonstrate what Ac'cent can do in one of your own foods. Following that demonstration, if a consumer test is considered desirable, we will pay the cost of it, including payment for the materials used. Wire or phone for full information. Amino Products Division, International Minerals & Chemical Corporation, General Offices: 20 N. Wacker Drive, Chicago, Illinois. San Francisco: 214 Front Street; New York City: 61 Broadway. Representatives in Canada: W. G. Clark Co., Ltd., Montreal and Toronto; MacKelvies, Ltd., Winnipeg.

Trade Mark "Ac'cent" Reg. U.S. Pat. Off.

**Ac'cent®** makes food flavors sing 🎵





Dyersburg experts examine bales of long-staple cotton and reject all but the absolute best.



Skilled operator keeps constant vigil to ensure top quality cloth.



Tubing goes to sewing room where ham and beef stockinettes are sewn.



At end of production line bags are weighed and checked for absolute uniformity.

# DYERSBURG STOCKINETTES

are

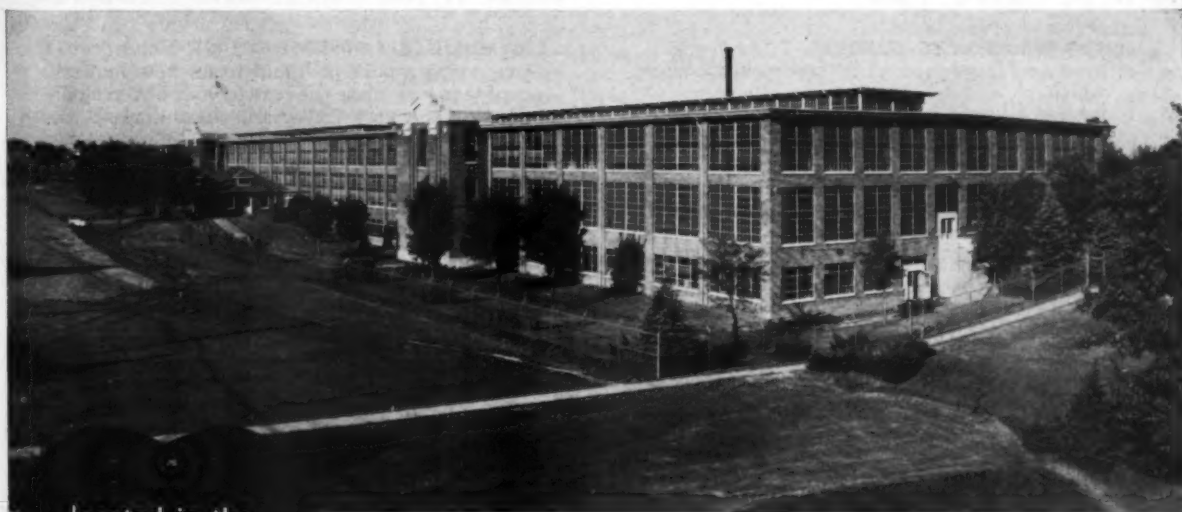
## "Packer-Preferred"

because they are test-proven . . . uniform . . . cost less to use!

● DYERSBURG is able to control stockinette production from *picker-to-packer* because the gigantic DYERSBURG Plant is strategically located in the very heart of the high-grade, long-staple cotton country. Here, in the best equipped stockinette plant in the world, DYERSBURG experts and trained personnel control stockinette quality . . . from the finest ginned cotton, to expertly spun yarn, to uniformly knit fabric, to a finished product worthy of your finest quality meats!

● Packers throughout the country *prefer* DYERSBURG STOCKINETTES and refuse to accept so-called substitutes. DYERSBURG'S controlled manufacturing methods set new standards for strength, fit, appearance, cleanliness, uniformity, and ECONOMY!

● DYERSBURG STOCKINETTES provide better and more sanitary protection for meat animals and accomplish new savings in the smokehouse. Get the all-important facts now . . . write today for complete details and low prices.



located in the  
HEART  
of the best  
cotton area!

### DYERSBURG COTTON PRODUCTS, INC.

DYERSBURG

TENNESSEE

Exclusive Sales Agents **BEST & DONOVAN**, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.

# Globe's Revolutionary New Bacon Curing Machine

Another  
Globe  
First  
for  
1950



## The INJECT-O-CURE

### HOW IT HELPS YOU

- I. **CURING PERIOD 24 TO 48 HOURS**
  - a. means no large product inventory held in cure, which
  - b. insures a liquid inventory at all times to meet fluctuating market conditions.
- II. **YIELDS INCREASED 4 TO 5%**—apply this to your present production at present market prices—you will realize the amazing returns in increased profits the Inject-O-Cure will bring.
- III. **LABOR SAVINGS UP TO 25%**—by actual test—only 2 operators are required to cure 200,000 pounds of bacon per 40 hour week.
- IV. **SPACE SAVING**—no longer necessary to tie up valuable space for inventory or equipment storage.
- V. **EQUIPMENT SAVING**—eliminate bacon curing boxes, salting tables, closing presses, and all other incidental equipment now used in your present method.

### HOW IT IMPROVES THE PRODUCT

- I. **CONTROLLED CURE POSSIBLE AT LAST.** The Inject-O-Cure, using a cure in liquid form, now makes it possible to formulate the cure to your own recipe—including the very important sugar content you select. Do not confuse the Inject-O-Cure method with sweet pickle cure. It is a controlled sugar cure process with never a variation.
- II. **UNIFORM CURE**—the 101 injecting needles perforate the entire area and create an overlapping pattern for a complete uniform spread of cure in the tissues to prevent rancidity in isolated uncured areas.
- III. **IMPROVED FLAVOR**—a controlled, uniform cure, NOW possible with the Inject-O-Cure, means uniform flavor control for greater consumer acceptance.

Bellies are placed on stainless steel conveyor which carries them to proper position below the injecting needles. An elevator automatically raises belly against the 101 stainless steel perforating needles to the full depth of the belly. At this point, the cure is injected through 4 openings in each of the 101 needles which are attached to individual stainless steel pumps, automatically actuated by master air cylinder located above unit. Upon completion of injecting cycle, the belly is automatically stripped from the needles, lowered, and moved forward by the conveyor.

The Inject-O-Cure, a compact, fully automatic, high precision machine, has been fully tested. Three machines have been operating under actual plant conditions for 18 months. Write Globe today for full specifications and operating information.



The **GLOBE** Company

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

## Large Spring and Fall Pig Crops Foretell Heavy Pork Operations in 1950-51 Period

WITH the 1950 spring pig crop of 60,079,000 head the third highest on record, pork operations in U. S. meat plants should pick up early in the season and continue at a high level during the 1950-51 fall and winter months when these hogs will be marketed.

The 1950 spring crop is estimated to be 3 per cent larger than the 1949 crop and up 23 per cent from the 1938-40 average. However, the pig crop this year is about 2,500,000 head smaller than was indicated by the survey of producer intentions last December, due in part to a reduction in farrowings and also to a decline in the pigs saved per litter.

Breeding intentions reported in the U. S. Department of Agriculture survey indicate a 5 per cent increase in the number of sows to farrow this fall compared with the fall of 1949. This would be 23 per cent more than the prewar average. Fall farrowings at the predicted level would probably mean a pig crop of around 39,000,000 head, or an increase of 5 per cent over 1949.

Although it is apparent that the greater part of the increase in the 1949 fall pig crop had been marketed by June 1, the fact that the number of hogs six months old or older on farms on June 1, 1950 was 3 per cent larger than on the like date last year indicates that slaughter this summer should be somewhat heavier than in 1949.

Details of the Bureau of Agricultural Economics pig crop report follows:

The number of sows farrowing this spring was 5 per cent above last spring, but the number of pigs saved per litter

was 2 per cent smaller than last spring and only slightly above the 10-year average. For the coming fall crop, reports on breeding intentions indicate a total of 6,017,000 sows to farrow, 5 per cent above the number farrowed last fall. The combined 1950 total pig crop is now expected to be 99,000,000 head. A combined pig crop this size would be 4 per cent above 1949 and 10 per cent above the 1939-48 average.

**SPRING PIG CROP:** The number of pigs saved in the spring season of 1950 (December 1, 1949 to June 1, 1950) is estimated to be 60,079,000 head. This is 1,653,000 head or about 3 per cent larger than the spring crop last year. It is also 9 per cent larger than the 10-year average. The 1950 spring crop is the third largest on record, being exceeded only by the spring crops in 1942 and 1943. Compared with 1949, the spring crop is up in all regions except the North Atlantic and the West. The South Atlantic region shows an increase of 6 per cent followed by the West North Central, up 4 per cent; East North Central, up 3 per cent; and South Central, up 1 per cent. The West is down 12 per cent and the North Atlantic down 17 per cent.

The number of sows farrowing in the spring of 1950 is estimated to be 9,518,000 head. This number is 5 per cent larger than last year and 7 per cent larger than the 10-year average. The 1950 spring farrows are 3 per cent, or 279,000 head, less than farmers' reports last December indicated would be farrowed. Only one region, the East

(Continued on page 48.)

## APPEALS COURT DENIES SWIFT SUBSIDY CLAIM

The U. S. Court of Appeals this week reversed a lower court ruling and decided that the Reconstruction Finance Corporation does not owe Swift & Company \$221,861 on subsidy claims. The suit, which is considered an industry test case, thus affects nearly \$8,000,000 in subsidy claims filed by meat packers shortly after the expiration in 1946 of government price control on meat.

The main point at issue was whether the subsidy was based on meat at the stage of its purchase from livestock producers or after the packers had processed and sold it. The RFC contended the packers had no subsidy coming on meat they had not sold. Swift said the subsidy was mainly for the benefit of producers and should be collected on meat purchased before the end of price controls. The federal district court had upheld Swift's argument but RFC appealed.

## USDA Will Study Market for Domestic Fats, Oils

The USDA Production and Marketing Administration announced this week that it has engaged John W. McCutcheon, a private industrial consultant in New York city, to study existing and potential market outlets for fats and oils of domestic agricultural origin.

The research is expected to discover or develop additional market outlets for the large supply of domestic fats and oils. Since the war consumption of these commodities has not kept pace with the increased supply. Major emphasis of the study will be on inedible fats and oils.

McCutcheon will interview representatives of business firms, will evaluate marketing trends in production and distribution and will furnish preliminary reports and a final report to the Department. Findings will be published.

## Name Committee to Study the Adulteration of Foods

Early this week the House approved a resolution introduced by Adolph J. Sabath to investigate possible adulteration of food by chemicals. It calls for a seven-man committee to study the effects of all chemicals and synthetic materials used in the growth, processing and preparation of foods. It is expected that government and industry representatives will testify before the committee.

A similar resolution had been introduced in May of last year by Representative Keefe but was never reported out of the rules committee.

## Proposed Tax Bill Would Increase Levies \$433,000,000; Cut Pay Time to 6 Months

THE House ways and means committee this week concluded action on its tax revision bill and reported it on Thursday. Major change was the complete revamping of the existing corporate tax system so that corporations would pay at a 21 per cent "normal" rate on the first \$25,000 in taxable income and at a 41 per cent rate on all taxable income over \$25,000. This would replace the graduated rates on earnings under \$25,000 and the 53 per cent "notch" rate that applies to earnings in the \$25,000 to \$50,000 bracket.

The effect would be to increase the tax bill of all corporations having a taxable income of \$167,000 a year or more, but to lower the payments of most corporations that earn less than that. Its adop-

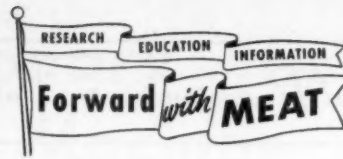
tion would result in an increase to the government of \$433,000,000 in corporate income taxes. This fact enabled the committee to produce a bill that comes within \$12,000,000 of picking up enough revenue to offset the tax cuts it has made, and would appear to satisfy President Truman's demand for a balanced bill which does not reduce Treasury tax receipts.

The ways and means committee also voted to require corporations to pay income taxes in six months instead of a year. The rate of payments would be stepped up gradually and not be fully effective until 1955.

President Truman had demanded discontinuance of the "notch" tax on the

(Continued on page 19.)





# How Board Tells ME



*Tips on Carving*



Meat was televised over 25-station NBC hookup by board staff members. Picture at top shows rehearsal for program. . . . Final inspection of meat dishes and foods made with lard before the glamorous Parade of Foods which climaxes every cooking school. . . . Cutting ideas to stimulate sale of less-demanded cuts is feature of meat merchandising programs. Butt end of ham is subject here. . . . Correct carving display attracted keen interest, especially among men. . . . "Meat in your diet after 50 important" is theme stressed for thousands of exposition visitors. . . . Professional people were interested in exhibit which showed importance of meat for breakfast, lunch and dinner in the reducing diet.



# MEAT STORY to American Public

**M**EATS give usually, as compared with their cost, a fair return in protein, phosphorus and iron, a low return in energy and an extremely low return in calcium. . . . For a given amount of food consumed a dairy herd yields a product of greater food value than does a herd of beef animals."

This statement appeared in an outstanding nutrition textbook published in 1924, just a year after the National Live Stock and Meat Board was organized. In those days meat's chief claim to importance in the diet was its protein content for, actually, very little exact information was known. A booklet, "Meat for Health," published in the early days of the Board, contains some general information on the food value of meat:

"The proteins of meat, then, are its chief claim to preferment, and there are none better and few as good. . . . As a source of calories or energy lean meat plays a less important part, but medium fat and fat cuts are very rich sources of this energy or calories. . . . Meat, especially the leaner meats, and liver, heart, brains and sweetbread are good sources of mineral matter. . . . When used in a mixed diet, however, lean meat cannot be relied on to supply vitamins enough."

Today meat holds a preeminent position in the world of foods. The physician recognizes the importance of meat in the diet at all age levels; he prescribes it for babies as early as six weeks of age. The hospital dietitian, contrary to old practices, serves liberal amounts of meat to her patients. The homemaker is giving meat first choice in selecting the basic food for her menu.

On the other hand, three decades ago meat was actually being attacked from all sides. Not only were consumers told that it added nothing of consequence to the diet, but it was said to be the cause of numerous diseases. Though there was every reason to believe that these charges were without factual basis, because the industry had no proof it could not effectively fight back.

Now attacks on meat have ceased. There is no known ailment of man that can be attributed to it. On the contrary, meat has been found to be valuable in the treatment of certain diseases.

The important part which the National Live Stock and Meat Board has played in bringing about this change in

attitude was forcibly demonstrated in the Board's two-day annual meeting, June 15 and 16, at the Stevens hotel, Chicago. A graphic presentation of each phase of its work showed how meat research and education is being advanced.

The Board represents the entire livestock and meat industry, which includes livestock growers and feeders, those engaged in livestock marketing, meat packers and processors and retail meat dealers. Its program is supported by voluntary contributions from ranchers, livestock farmers and feeders (1c per head for cattle; hogs,  $\frac{1}{8}$ c; calves,  $\frac{1}{8}$ c; and sheep,  $\frac{1}{8}$ c). The commission firm, livestock auction or local buyer which negotiates the sale of the livestock serves as the collecting agency in making deductions. The packer adds an equal amount by matching the contribution.

To reach America's 40,000,000 housewives, its even greater number of prospective housewives, its 350,000 retail meat dealers, its doctors, dietitians, hotel and restaurant and lunchroom managers, equipment manufacturers, etc., the Board employs every type of media.

## Visual Education

Newest of all media—black and white television now and colored television in the near future—holds exciting opportunities for reaching additional consumers. During the past year Meat Board programs were given on 82 of the existing 104 television stations.

Underlying all educational work of the Board has been this theory: "Show the product if you can; if you can't, show the best picture you can." In recent years it has become generally accepted that for mass education no medium is more important than visual education. In addition to television the Board uses charts, photographs, exhibits, demonstrations, contests, motion pictures and film strips.

The "backbone" of the Board's program for meat includes six major activities: 1) **Literature** is the means of bringing valuable information on meat to the public in permanent form; 2) **Visual education**, as mentioned above, has proved a superior medium; 3) **Lectures and demonstrations** call for the personal presentation of subject matter and make emphasis possible by use of the actual product—meat; 4) **Publicity** carries the message to large numbers

of people; 5) A **service bureau** fills requests for meat information and aids many in special problems in regard to meat and lard; 6) **Research** lays a firm foundation for authoritative meat information.

In order to accomplish the program for meat—nationwide in scope and directed at the many different segments of the population—eight departments were organized. Each has an important educational job to do in its specific field, but works closely with all others. In fact, their activities are meshed into a machine that functions as a unit in accomplishing the over-all educational purpose. The departments are public relations, information, home economics, merchandising, homemakers service, visual education, nutrition and research.

## Lard for Eczema

One feature of this year's annual meeting was a demonstration at a luncheon revealing the value of lard in the treatment for eczema. Present were eight persons ranging in age from six or seven months to 21 years, all of whom had suffered from severe cases of eczema, and whose skin condition, it was said, had been greatly improved or actually cleared up after lard had been added to their diets. Some of the cases had been of long standing. None had responded to other methods of treatment. They had been taking lard for periods of from three to 11 months. The lard treatment was begun at the initiative of the families concerned, with the Board cooperating and observing. The amounts of lard given the patients daily was in direct proportion to the age of the patient.

While not fully conclusive, the results obtained with lard in these cases of eczema would seem to indicate the value of lard for the health of the skin, according to the Board. In addition to relieving the skin ailment, the use of lard appeared to be effective in relieving other physical conditions associated with the eczema.

Another of the many research projects being carried on by the Board and reported upon at the meeting was the study on meat in the diet of older persons. In one survey of some 400 persons, 50 years of age and over, it was learned that certain important aspects of the nutritional status of these

(Continued on page 21.)



# Clear Velvet for YOU

*that extra pound of bacon from every trio of hogs*

An EXTRA pound of bacon from every three hogs—and sometimes from only two hogs! That's the EXTRA yield produced for you by the Townsend Bacon Skinner.

No other method approaches the Townsend for close-cutting, high-yield performance. From bellies of any average, Townsend GUARANTEES 1% higher yield—and ordinarily delivers at least 2%.

The Townsend Bacon Skinner is a specialized machine for one special job—skinning bellies, fresh or smoked. Its greater speed means high output per man-hour. Its closer trim means higher yield per belly. Both together mean a higher profit margin for your provision department—and your over-all operation.

*The Townsend Bacon Skinner (Model 52) is a worthy companion to the Townsend Pork-cut Skinner (Model 35) the versatile machine that lowers the cost of skinning any pork cut.*



**TOWNSEND ENGINEERING COMPANY**

321 E. Second St.,  
Des Moines, Iowa

Though only a few years old, pre-packaged meats have passed the "novelty" stage, Armour and Company reports in its third annual survey on self-service meats. The rapid and steady rise of self-service meat selling was detailed in a previous article. In this, the second and last article on the Armour survey, profit motives, packaging problems, bases for successful self-service operation, and differences in super market and independent store self-service meat selling trends are discussed.

## SELF-SERVICE MEATS:

# Retail Trends Told in Survey

**R**ETAILERS have indicated great interest in sales per linear foot of self-service display case (See Chart 6.) Chains do about \$100 per linear foot on the average, independents about \$70; the average for both is \$90.

If an operator can achieve sales of \$100 per linear foot or more, he is doing well. If his sales per week per man hour are \$20 or better, he is right up there with the best of them. If he can get his production per man hour up to 35 or 40 lbs., his back room is operating efficiently.

If his packaging materials are less than 1½ per cent, and if his labor costs are near 6 or 7 per cent, his controllable costs are well in line with the most efficient operators. Direct labor costs vary greatly among self-service stores depending upon union contracts and other conditions. It is, therefore, not always possible to say that the operator who has achieved a 6 or 7 per cent labor cost is doing better relatively than the man who has an 8 or 9 per cent cost.

The back room, or work room, frequently poses one of the most stubborn problems for self-service operators. When a retailer goes into 100 per cent self-service meats, he becomes involved in manufacturing operations, in production controls, in packaging techniques. These are often foreign to him.

Greatest opportunities for improvement and for cost reduction often exist in the back room. Retailers have evidenced great interest in improved techniques and modern equipment and machinery that may help them do a better job. Conveyor belts, gravity rollers, automatic and semi-automatic wrapping machines and other devices for reducing waste and cutting costs are receiving the attention of many self-service operators.

These devices may work out well for one operator but may not be feasible for another. More retailers will experiment with conveyor belts, gravity rollers and other mechanical methods in an effort to determine what is best for them.

Until recently, about the only self-service display cases available were the conventional reach-in cases which offered service only from the front.

Many new type cases have now come on the market and retailers have been showing great interest in display cases serviced from the back.

Many retailers have asked about developments on centralized prepackaging, particularly of fresh meats. To date we know of no shining examples where this is being done successfully. A few instances of centralized prepackaging of fresh meats have come to our attention, but all are still on a small scale and should be regarded as in the experimental stage.

### Growth Shows Satisfaction

The fact that the number of self-service meat stores has continued to grow, and that many of those who have had experience with self-service meats are going ahead with self-service in their new stores and reconvert some of their old stores to this basis, is ample evidence that they are satisfied.

It would be wrong to say that everyone in 100 per cent self-service is happy with his operation. We know of many instances where it has not worked out as expected. We also know of instances where operators have changed back ei-

ther to partial self-service or to service. These are exceptions, but they do indicate that self-service has not worked out successfully in all instances.

We know of at least 50 instances where stores with complete self-service have reconverted to partial or to service. More reconversions have occurred in California than any other section of the country. There is no positive proof that self-service costs less than service when all factors, including higher material costs, are taken into consideration. Gross profit is generally no better in self-service.

Then why are many operators moving ahead with self-service? The answer is that self-service generally brings increased sales in the meat department, it often results in added volume in other departments, it usually improves the meat distribution rate (per cent meat sales to total), it definitely relieves the serious bottleneck at the meat counter during busy hours, it provides management with greater control over the meat department, and it is more in tune with modern super market merchandising methods.

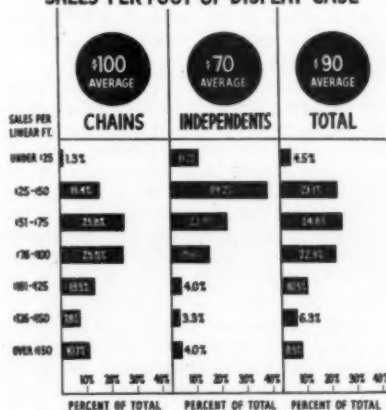
Competition is also an important factor, and many 100 per cent self-service stores are springing up because the "other fellow" has gone into it.

Many customers like self-service because it saves time and because it is a convenient and easy way to shop. On the other hand, many still prefer to buy meats from the butcher and not all customers who have been exposed to self-service meats have been entirely satisfied with their experience.

In considering the question of whether service or self-service is preferred by the consumer, we should always remember the many other factors which influence the customer in selection of a store—convenience, basic acceptance of the meat department, price and other factors. Many housewives, for example, will continue to patronize a store that is convenient whether the meat department is service or self-service.

No accurate figures are available on the number of stores with partial self-service meats. There are probably four to five times as many partial as com-

### SALES PER FOOT OF DISPLAY CASE



NOTE:  
SALES INCLUDE TOTAL REPORTED FOR MEAT DEPT. WHICH GENERALLY INCLUDES FRESH MEAT, SMOKED MEAT, COLD CUTS, POULTRY AND USUALLY FISH.

CHART 6



plete. Thus, we would say there are between 8,000 and 10,000 stores with partial self-service meats.

The evidence is becoming increasingly clear that the corporate chains and large super market operators are tending more and more in favor of complete self-service meats as against partial.

According to a recent survey among super market operators by the research department of the *Super Market Institute*, complete self-service meat installations out-numbered partial in 1949 with the result that the number of complete and partial self-service units was about equal at the end of 1949.

Plans for 1950 indicate an even greater swing toward complete. Approximately two-thirds of the total planned installations among supers will be 100 per cent self-service meats and only one-third partial.

This research report goes on to say that it appears safe to predict that by next year (1951) a majority of super markets will have self-service meat and that among this group, there will be more complete than partial self-service meat departments.

Among independents of the non-super market type the tendency is more toward partial self-service meats in preference to complete self-service. The reasons are fairly logical:

1. A large investment is involved. Even the smallest 100 per cent self-service meat installations involve an investment in machinery, equipment and supplies of almost \$10,000.
2. Complete self-service has not as yet proved itself as advantageous for the small store as the large one. Some independents with meat volume of \$1,000 to \$2,000 have been successful with complete self-service. But, most of the disappointments and the reconversions are among the smaller stores.
3. Independents are reluctant to give up personal contact with customer. In many instances personal contact is one of the principal advantages of the independent over his chain competitors.
4. Many independents are doing well—or reasonably well—under their present setup, and changing to 100 per cent self-service is, in the opinion of many retailers, still a gamble.
5. The small independent is not always in position to spare the time and money required to study other self-service stores and to work out the type of layout, equipment and material best suited to his needs.

Many smaller dealers are wondering how they can take advantage of the trend toward self-service meats despite the difficulties stated above. The smaller store can get into partial self-service meats with an investment for equipment and materials of about \$1,700 (list price).

Average operating cost is about \$6

## Social Security Bill Would Raise Payroll Tax to 3¼% in 1970

LATE Tuesday the Senate passed the House-approved Social Security Bill (HR 6000) which would add about 10,000,000 persons—mostly "self-employed," farm hired help and domestic workers—to the 35,000,000 now on the old age retirement rolls. The bill also would increase payroll taxes and benefits and ease eligibility rules.

One amendment written into the bill would go along with the House in including all agent-drivers or commissioned drivers (except those distributing dairy products) as employees subject to coverage under the retirement system. Such persons are now covered by the Social Security Act and the effect of the proposed bill would be to shift the tax payment under the act to the company using the services of those persons. This provision is expected to affect some meat packing companies.

The original Social Security Act had been amended by the Gearhart bill so as to make the definition of "employee" conform to the established common law. Under the Gearhart bill independent contractors are not employees. This particular amendment to HR 6000 is an attempt at partial repeal of the Gearhart amendment.

The Senate bill provides that the present payroll tax of 1½ per cent on employer and employee, on earnings up to \$3,600 a year, would be continued until 1956. (At the last minute the Senate raised the present \$3,000 to \$3,600,

per week for fixed expenses and approximately \$1.25 per \$100 of sales for packaging materials. The packaging and filling of cases can usually be handled by present personnel during slow hours.

Gross profit will vary depending on the amount of product sold. For example, 750 lbs. of product at a cost of 47c and a gross of 20 per cent would give the dealer \$440 in sales and a gross profit of \$86.

The small dealer is in a peculiarly advantageous position today to go into partial self-service meats because of the many packer-produced products which are ready for the self-service meat case. All the dealer has to do is price the product and put it in the case. As more and more such products become available, the dealer will find it increasingly to his advantage to handle them on a self-service basis.

*Note: Armour and Company has just revised its technical manual for self-service operators. It covers such subjects as packaging materials, product holding temperatures, new back room layouts, cooler requirements, etc. Copies may be obtained by writing to the Self-Service Meat Department, General Sales Division, Armour and Company, Chicago 9, Ill.*

virtually assuring a \$9 yearly boost in the contribution from higher paid workers and their employers, plus greater benefits for such workers.) After 1956 the rate would rise gradually to 3¼ per cent in 1970. Under present law it would rise to 2 per cent after 1951.

Monthly benefit payments would be increased an average of 85 to 90 per cent, from an average of \$26 to an average of \$48. For persons retiring in the future, payments would be about double those at present. This would mean, for example, that maximum family benefits would be raised from \$85 to \$150 a month.

Eligibility requirements were revised so that a worker would be fully insured if he were in covered employment for half of the calendar quarters between 1950 (or after reaching age 21) and his retirement. A minimum of six quarters of coverage would be required, but in no case more than 40. Persons who have had six quarters of coverage since the system was set up in 1936 would be eligible, but not under the new high payment formula. The present law requires coverage in half the quarters since 1936.

Before passage of the bill the Senate, by voice vote, rejected a proposal to provide for total and permanent disability benefits and also refused to approve a House provision, deleted by the Senate finance committee, which would continue the present system of adding to a worker's basic retirement benefit for each year of covered employment. At present an individual's basic benefit is increased by 1 per cent for each such year. The House cut this in half and the Senate deleted it completely.

However, the Senate has directed its finance committee to make a thorough study of the entire social security setup with a view to general revision, and most Senate supporters of the present bill feel it is only a stop-gap measure to serve until such revision takes place.

## FREIGHT RATE PROPOSALS

Action on several requests for freight rate changes have been announced. The Standing Rate Committee of the Western Railroad has denied Shippers Application 6739 which would have reduced westbound rates on lard and lard substitutes from midwestern points to the Pacific Coast for export.

The Southern Ports Foreign Freight Committee has approved Shippers Application 4486 which would reduce the international joint rate of \$2.74 per 100 lbs. on meat, cooked, cured or preserved, with or without vegetable ingredients, not otherwise indexed by name, as well as on meats, canned, dried, pickled, salted or smoked, in packages, minimum weight 34,000 lbs., from Saskatoon, Canada, to New Orleans, La.

At least four truck lines have applied for permits to transport fresh meat and packinghouse products from Iowa, Nebraska, Kansas, Missouri and Illinois to various points in the West.



# By-Products are Foundation for Nutritious Pet Foods

**B**Y-PRODUCTS of meat processing and organs of meat animals form the foundation of the dog food industry, according to a report by H. E. Robinson of Swift & Company on "The Packinghouse as a Source of Nutrition for Dogs and Cats." Robinson spoke at the tenth annual conference of the Institute of Food Technologists.

One of the first dog foods to attain national prominence in the late 1920's was a canned product made up of a mixture of horsemeat and horsemeat by-products with cereals, dried milk and bone. Canned foods of similar composition, based on beef and beef by-products, were soon introduced by major packers.

Robinson related that in the early 1930's the market for dog food increased steadily and it became apparent that successful manufacturers would have to prove that their products were nutritionally complete for growth, adult maintenance, lactation and reproduction. The larger processors began studies on the nutritional formulation of their dog foods. Standards for the amount and kind of protein, for vitamin, mineral, fat, carbohydrate content and proportion were carefully worked out. The best foods were finally tested as an exclusive diet for not less than three generations of dogs. Complete life histories of the dogs were kept, including rate of growth, amount of food eaten, number of puppies born and surviving, percentage of successful matings, etc.

The Division of Fish and Wild Life Service of the Department of the Interior sent a number of investigators into remote sections to study food practices of foxes, coyotes, and wolves. A brief of these findings indicated that these wild animals, which can be assumed to be of similar species to the dog, are quite well able to choose a reasonably well balanced and nutritious diet if enough food is obtainable. Observations indicated that carnivorous wild animals actually consumed the blood, visceral contents, and parts of the glandular organs of their kill before they rounded out a meal with red muscle tissue.

Robinson pointed out that in this fashion these animals actually consumed portions of food which were exceptionally rich in vitamins and minerals and also some amounts of carbohydrate (starchy) materials. This confirmed earlier theories that the dog is not strictly a musclemeat eater but that it can be expected to thrive best on a varied diet, based on meat or meat products, to which should be added some proportion of cereals or cereal products, vitamins and sources of minerals.

Discussing the various nutrients which are used to formulate dog foods, Robinson noted the following:

1. Protein—The nutritive value of

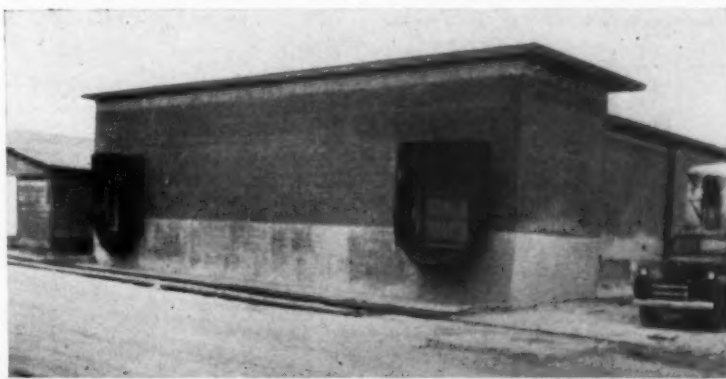
any protein material is directly dependent upon its amino acids. Ten or more essential amino acids must be present in the dog's diet to permit proper growth; muscular, glandular and hormone formation; and replacement. In general, proteins of animal origin are far superior to those found in cereals or vegetables. Mixtures of proteins from vegetables and cereal sources are appreciably improved by the addition of meat proteins. It can usually be assumed that dry dog foods containing 24 per cent or more of protein, of which not less than one-third should be of meat or meat product or milk origin, will give excellent growth, provided the other essential nutrients are present. The most widely accepted standards for canned dog foods state that they should contain not less than 10 per cent of protein (a substantial proportion of which should originate from meat or meat products). Ten per cent protein in canned food is about 28 per cent protein on a dry basis.

Meat meals produced by rendering glandular and fatty tissues contain varying amounts of fat, up to about 8 per cent, and are 60 to 70 per cent protein. The protein values are of high biological order and these meals are

good sources of vitamins of the B-complex, including the animal protein factor or factors. Meat scraps are meat meals which have quantities of ground bone added with a consequent reduction in protein content to 50 to 55 per cent. Both of these products are used in the formulation of dry dog foods to the extent of 5 to 20 per cent, depending upon individual formulation.

Canned dog foods which are government inspected (and some which are not) utilize kidneys, hearts, lungs, spleen, muscle meat trimmings and other glandular organs as their source of highest quality proteins and vitamins and minerals. A combination of these materials is quite superior protein and vitaminwise to use of so-called "lean red meat." Biologically the dogs are getting only the best. The proved canned dog foods use a minimum of 30 per cent of meats and meat products in their formulation.

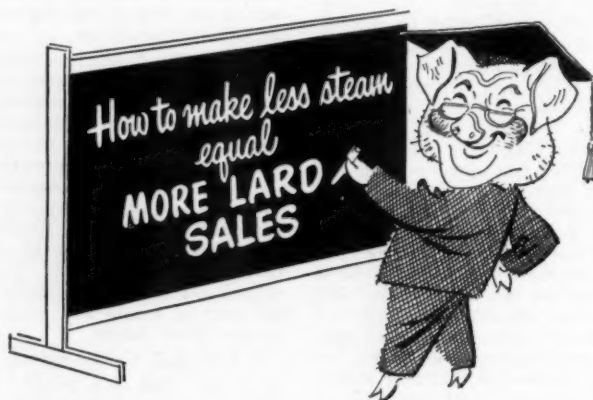
2. Fat and Carbohydrate—The old idea that dogs are unable to digest starch has been thoroughly disproved. The dog is able to digest reasonable amounts of starch (preferably cooked) and is able to utilize completely this material. If a dog is fed a diet which contains unusually large amounts of starch, it will lack high quality proteins, some minerals and some vitamins. The old prejudice against starch should be toned down to a consideration of quantities used. Fat is as important to dogs as to humans; in addition to



**SAN ANTONIO PACKER CONTINUES TO BUILD**

Latest in a series of construction projects at the plant of the Berry Packing Co., San Antonio, Tex., is the refrigerated car loading dock shown in the upper picture. C. D. Berry is president of the firm and Lloyd C. Berry is treasurer.

## Prof. Hogg's LARD POINTERS



**"LESS STEAM" IS RIGHT!** The Votator Semi-Continuous Deodorizer saves 70 to 90 per cent of the stripping and vacuum steam consumed by batch deodorizers . . . with proportionate savings of condenser cooling water. In a typical plant, for example, lower steam and water bills added up to an annual saving of \$64,500!

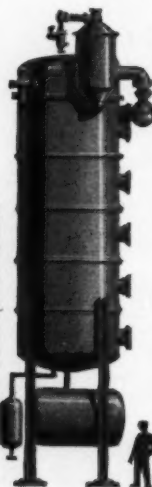
**"MORE LARD SALES" IS RIGHT!** Votator processing apparatus, in combination with the Votator Semi-Continuous Deodorizer, produces a white, smooth, creamy-textured shortening with high smoke point and desirable neutral

flavor. Chilling and plasticizing take place in a closed, controlled system . . . on a continuous basis. The finished product is the kind of shortening housewives call for by brand name.

Get in touch with a Votator engineer soon. Let him show you how this high-speed processing team can give you a better product, faster, and at lower cost.



VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corp.



**VOTATOR**  
Semi-continuous  
deodorizer.

Developed  
and built  
by the  
producers  
of Votator  
chilling and  
plasticizing  
apparatus.

**THE GIRDLER CORPORATION, VOTATOR DIVISION**  
LOUISVILLE 1, KENTUCKY

*District Offices:*

150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4  
Twenty-Two Marietta Bldg., Atlanta, Ga.

being a concentrated source of energy, fat furnishes certain fatty acids which must be in the diet and which cannot be made within the animal's body. The dog can tolerate relatively large amounts of fat, but the amounts tolerated and necessary depend much upon climatic conditions and exercise.

**3. Energy Requirement**—During puppy growth, pregnancy, and lactation, dogs require more than a maintenance allowance of food. Puppies may require about twice the predicted maintenance levels on caloric intake for adult animals. The accepted standard on caloric requirements for a dog from a maintenance standpoint, as determined by Cowgill, has been 70 to 80 calories per kilogram body weight per day. This means approximately 30 to 40 calories per pound per day, varying widely according to the stage of development, weight, and working conditions of the dog.

**4. Minerals**—Requirements of dogs for the mineral elements have not been sufficiently studied to permit accurate estimations. Some idea of the requirements of dogs may be, of course, obtained from general figures for animal requirements. Calcium and phosphorus, which are essential in amount and balance to formation of strong bones and sound teeth, are completely available when supplied as bone ash or ground bone. Most rickets in the dog are of the low phosphorus type. This constitutes another argument for a relatively high meat content in dog foods since these products are rich sources of phosphorus. Other essential minerals, such as iron, copper, iodine, magnesium, sulphur, etc., are furnished in adequate amounts by the natural plant and animal products used in the better classes of prepared dog foods. Common salt will supply sodium and chlorine.

**5. Vitamins**—The B vitamin requirements of the dog have been studied principally by Elvehjem and coworkers at Wisconsin who used this animal in their original work on niacin. Other investigators have used the dog for studies on vitamin D in relation to rickets, and vitamin A in relation to muscular weakness and the eye deficiency disease Xerophthalmia. Vitamin C requirement of the dog has been closely studied, and it has been found that this animal is able to synthesize this particular vitamin.

The question of vitamins, according to Robinson, is not one relating to the individual vitamin materials but is one rather of the function of all of these materials in proper balance and combination. A deficiency of one vitamin may cause an improper metabolic use of all other essential vitamins. There are always certain limits above the minimum requirements which will not upset the balance of a ration, but should anyone of the essential nutrients, including minerals and vitamins, be out of balance from the standpoint of deficiency, there will be a corresponding unfavorable reaction from all other food materials present.

## Proposed Tax Bill

(Continued from page 11.)

ground that it discriminates against small corporations. In other provisions, however, the plan, which was worked out by Colin Stam, staff director of the congressional joint internal revenue committee, differs markedly from the corporate tax program submitted by the President.

Estimates prepared by the committee staff comparing the tax paid by corporations under the present law with the tax they will pay if the measure is approved are:

Taxable Income	Present Law	New Bill
\$10,000	\$2,200	\$2,100
25,000	5,750	5,250
40,000	13,700	11,400
100,000	38,000	36,000
150,000	57,000	56,500
200,000	76,000	77,000
500,000	190,000	200,000
1,000,000	380,000	405,000
10,000,000	3,000,000	4,095,000

The only corporations in the category below \$167,000 that would not benefit from the new bill are those earning less than \$5,000 a year. Present tax on these companies is 21 per cent, the same rate which has been approved as the new "normal" rate.

The new rates would be effective in taxable years that begin after December 31, 1949.

It was estimated that the more rapid payments included in provisions of the new tax bill would boost federal tax receipts \$760,000,000 in the fiscal year 1951.

Under the provision, instead of making payments in four equal installments, corporations would be required to pay 30 per cent in each of the first two quarters and 20 per cent in each of the last two. In 1952 the rates would go up to 35 and 15 per cent; in 1953 to 40 and 10 per cent, and to 45 and 5 per cent in 1954. In 1955 corporations would be required to pay 50 per cent of their tax in each of the first two quarters.

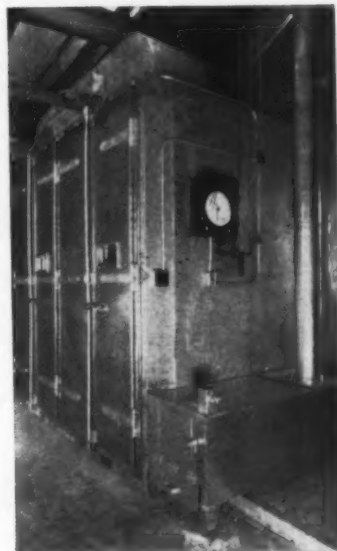
It was estimated by committee staff members that pushing the corporate payments forward in this way will raise federal tax collections \$4,200,000,000 over the next five years. The impact of the changeover will then be dissipated and 1956 collections would be no larger than under the old method.

Chief opposition to the early payment plan has come from smaller corporations which contend the speedup would deprive them of necessary working capital.

Late Thursday the ways and means committee approved the bill and sent it to the House. It was expected to ask the rules committee on Monday for a "gag" rule barring floor amendments, bring the bill to the House floor Tuesday and obtain a final vote by Wednesday night. This would get the bill to the Senate in advance of the July 1 deadline set by Democratic leaders in that body.

*Imitations are never satisfactory substitutes for the real thing.....*

IT'S VERY FLATTERING  
THAT OTHERS  
ARE TRYING  
TO COPY US  
BUT  
WHY NOT  
BE SURE!



*Why the "Julian Way" will increase your smokehouse profits!*

### CHECK THESE ADVANTAGES:

- ✓ JULIAN MEANS UNIFORM TEMPERATURES!
- ✓ JULIAN SPEEDS UP SMOKING OPERATIONS!
- ✓ JULIAN MEANS MINIMUM SHRINK!
- ✓ JULIAN SLASHES OPERATING COSTS!
- ✓ JULIAN MINIMIZES CASING BREAKAGE LOSS!
- ✓ JULIAN FEATURES DESIGN SIMPLICITY!
- ✓ JULIAN MEANS EASY, LOW-COST MAINTENANCE!
- ✓ JULIAN SMOKEHOUSES ARE EASY TO CLEAN!

For that margin of difference between you and your competitors, it will pay you to write for further information, including list of users.

## JULIAN ENGINEERING CO.

319 W. HURON STREET • CHICAGO 10, ILLINOIS





Your whole firm goes to market, not just your product. The W. F. Thiele Company's smart, Batavia-built refrigerated body sells the firm as well as the product.

## Good Public Relations *PAYS*

### Best Foot Forward

Good public relations *begins* at home, but follows you *everywhere* — to your dealers, on the street, at the counter, on the phone. For good *public relations* is simply serving your public well and graciously, and letting them know it. Your delivery body is an especially important public relations tool because it is intimately associated with product quality. And it is in the public eye day after day, seen by your employees, your prospects, your customers, your all-important dealers and clerks. A good refrigerated body is good public relations.



Courteous, careful driver winning friends for brand name carried on his attractive, Batavia-built refrigerated body.

### Better Sales Contacts

To most retail outlets your route man *is* your firm. And your drivers are, in turn, influenced by the fine appearance, fine quality, of the body they drive. Route men who are proud of their delivery unit, proud of their firm and product mean top grade retailer-relations.

Fine quality meat means good customer-relations, good retailer relations. And the quality of your product directly reflects the quality of your body. A custom-built, refrigerated body *advertises* what it protects, and *protects* what it advertises.



Loading meat into immaculate, refrigerated Batavia-built body. Maintaining fine product quality is good public relations.

### NEW FREE BOOKLET



"Profit Pointers for Packers", new, free booklet by Batavia Body Company, Batavia, Illinois, is interesting, informative. Copies available on request.


### Economy Counts, Too

A body that keeps its good looks longer at minimum cost is good public relations because you can serve your public best when equipment is economical to own and operate. The finest quality body is the most economical body to own.

### Good Packaging Pays

Good packaging is good public relations, and your refrigerated body is your most important *package* — protecting your product from cooling room to retail counter. It is your most widely seen package.

Thus, when you buy a delivery body vital public relations considerations are at stake. Only the finest body is good enough.



WRITE for FREE, Informative Booklet: "PROFIT POINTERS"

**BATAVIA BODY CO.**  
BATAVIA, ILLINOIS



Batavia designers study sketch of new Home body design. Good body designs must always be practical, but distinctive.



## MEAT BOARD MEETING

(Continued from page 13.)

persons were directly related to the amount of meat and liver in their diets. The best over-all response to the medical-nutrition observations and tests were found among those consuming the greatest amounts of these foods. A direct correlation was shown between the amounts of meat consumed weekly and blood values.

Studies were also conducted with older persons at several Pennsylvania institutions. At one of these, where meat was consumed two to five times weekly and liver not at all, there was a high percentage of the subjects with nutritional anemia, tongue and skin lesions and poor skeletal mineralization. In another institution where meat was given to the subjects seven times per week, the nutritional conditions were superior to those in the institution just mentioned. Where meat was given ten times weekly, with 15 per cent liver, to subjects previously receiving meat only four or five times per week, marked improvement was shown in blood and skin conditions and in vitamin A and protein blood values. They also showed normal condition of reflexes, less fatigue and were better in other respects. In no case were any adverse effects noted in those subjects who had a high level of meat consumption as shown by medical observations.

### Honor 11 Meats Men

At the annual dinner Thursday evening 11 men who have carried on 25 or more years of outstanding service in the meats field were honored. Nine are connected with Land Grant colleges and two with the U. S. Department of Agriculture. O. G. Hankins and Kenneth Warner. Hankins is in charge of meat research activities for the animal husbandry division of the Bureau of Animal Industry. During World War II he was chairman of the USDA technical committee responsible for conducting meat dehydration research. Warner, who is in charge of meats extension work for the USDA, was recently given the Superior Service Award by the USDA, mainly for his work in originating and developing a mechanical shear for determining the tenderness of meat.

Principal speaker at the dinner was Gen. Harry H. Johnson, co-director of the campaign in Mexico for eradication of foot-and-mouth disease.

"Approximately 5,000,000 animals in the infected area of Mexico have lost their vaccine-produced immunity to foot-and-mouth disease, and while there have been no outbreaks of the cattle malady during 1950, officials are more apprehensive now than ever before, Johnson reported. Vaccination of Mexican cattle will be completed throughout an area approximately the size of Texas in August, General Johnson explained. By November 1, all will have lost their immunity and rigid inspection will be relied upon to discover any outbreaks.

Since July 1, 1948, the campaign of inspection, quarantine, disinfection,

## NEW MID RULINGS

New marking requirements for "imitation" sausage and for the identification of cheek trimmings, tongue meat, etc. on labels were covered in MID Memoranda 153 and 154, issued this week by Dr. A. R. Miller, chief of the Meat Inspection Division. Both rulings are effective July 1.

Under Memorandum 153, imitation sausage packaged in properly labeled containers having a capacity of 1 lb. or less and of a kind usually sold at retail intact, need not bear the mark "Imitation" on each link or piece, provided no other marking or labeling is applied to each link or piece. The container shall be labeled in accordance with Part 17 of the meat inspection regulations as amended.

In order that there may be uniform identification of tissues which may be included under the general terms "cheek trimmings" and "tongue trimmings," the following requirements have been set up under Memorandum 154:

(1) The tissues resulting from converting cheeks to cheek meat shall be identified as "cheek trimmings" (preceded by the name of the species from which derived);

(2) The term "tongue trimmings" includes the entire mass of tissue except cartilage and bone, obtained by converting long cut tongues to short cut tongues. Such term should be further identified according to species.

(3) When the muscular tissue is removed from tongue trimmings the resulting mass shall be identified as "salivary glands and fat" (preceded by the name of species from which derived); the muscular tissue may be identified as "beef," "veal," "mutton," "pork," or "goat meat" as the case may be.

(4) Trimmings derived from the tongue itself shall be identified as "tongue meat," preceded by the name of species from which derived. Tongue meat shall not include any of the tissues described in paragraph 2 and 3 above.

eradication and vaccination has entailed an expenditure of a little less than \$35,000,000. The expenditure for the fiscal year ending June 30, 1950, will be approximately \$20,750,000.

Another dinner speaker was A. D. Weber, associate dean and director, School of Agriculture and Agriculture Experiment Station, Kansas State college, who commented on the work of those engaged in meats at our Land-Grant colleges.

R. C. Pollock, general manager of the National Live Stock and Meat Board, said that as a result of the vast accomplishments of research, meat is no longer just an ordinary food which simply satisfies hunger. He pointed out, however, that there are still many things which we need to know about this food.

## Meat Plants in Safety Contest Pare Accident Frequency to New Low

At 7.93 the frequency rate for the month of April for all the meat packing plants participating in the National Safety Council safety contest was the lowest for any month since the contest was started in 1948.

The splendid safety record for April reduced the cumulative rate for the four-month 1950 period 0.15 below the three-month cumulative rate. The rate for the four-month period for all contestants was 9.09 compared with the rate of 9.24 set in the first three months.

Frequency showed a 15 per cent drop in April compared with experience in March. The cumulative rate for the four months in 1950 was 24 per cent below the similar period in 1949.

Contributing to the excellent safety experience in April was the perfect safety record set by five plants in Division 2. Plants in Division 1 lowered their monthly rate from 9.29 to 8.09.

For Group A, Division 1, the April frequency rate was 6.80 which reduced the cumulative rate to 7.87. The leaders were the Wilson & Co. Oklahoma City plant with a perfect safety record, Swift & Company at Kansas City with 1.88 and Swift at Omaha with 2.66.

In Group B, Division 1, the April rate of 8.75 reduced the four-month cumulative frequency rate to 9.29. Leaders in this group were the Swift Canadian Co. unit at Toronto with a perfect record and Swift units at San Francisco with 3.32 and Evansville with 3.37.

In Group C, Division 1, the monthly frequency rate for April was reduced to 12.31, which cut the cumulative rate to 13.67. However, the number of accident-free plants was reduced by one.

Division 2 enjoyed an accident free month and lowered its cumulative rate to 10.41. The plants retained their positions with the Peter Eckrich & Sons Kalamazoo plant and the Quaker Oats Co. plant at Marion tied for first place with perfect safety records.

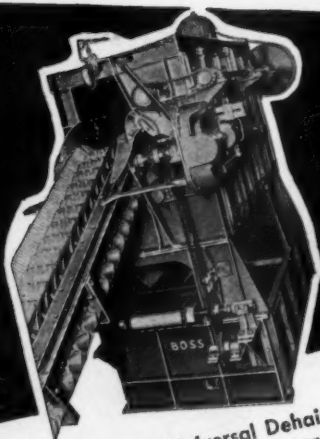
"We need to know, for example, how freezing affects the nutritive value of meat—the percentage of digestibility of the various meat cuts—what makes meat tender. We need to know more about the cooking of meat—how cooking affects its nutritive value and more especially its vitamin content," Pollock stated.

All officers of the National Live Stock and Meat Board were re-elected at the closing session of its annual meeting: F. G. Ketner, Columbus, O., chairman; Jay Taylor, Amarillo, Tex., vice chairman; Frank Richards, Chicago, treasurer, and R. C. Pollock, Chicago, secretary and general manager.

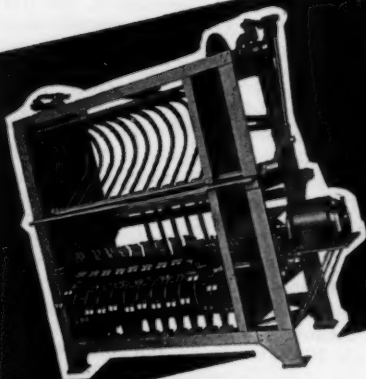
The meeting was the best attended in the history of the organization with 300 men of the livestock and meat industry present from 33 states.



BOSS Two-way Jumbo U Dehairer,  
capacity, 750 hogs per hour.

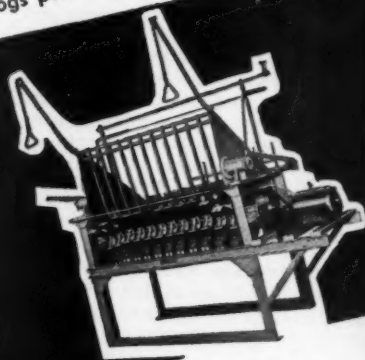


BOSS Universal Dehairer,  
capacity, 200 hogs per hour.



BOSS Grate Dehairer,  
capacity, 120 hogs per hour.

## STURDY — TOUGH PROVEN \* BOSS DEHAIRERS



Baby Boss Dehairer,  
capacity, 40 hogs per hour.



There are many ways to separate hogs and hair, but the easiest, most rapid and thorough way is to use a BOSS Dehairer; for the only way to get work done is to suit the effort to the job.

The quality of work done by BOSS Dehairers is uniformly high; the cost of operation is uniformly low. Capacities extend from one hog each 1½ minutes (Baby Boss), to 12½ hogs per minute (Jumbo).

In the line of BOSS Dehairers there is a size to meet your requirements, and you will be amazed to learn what BOSS has done to expedite the dehairing operation. Call your nearest BOSS representative for complete details, or address an inquiry direct.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

*Best Buy Boss*

# Up and down the MEAT TRAIL

## Swift Commended for Americanism Program

Swift & Company recently won an award from Freedoms Foundation, Inc., Valley Forge, Pa., for its company-wide program to help preserve the American Way of Life. The program was started last summer so that Swift people and their families "may be better informed and inspired to aggressive vocal championship of the American Way of Life and all that it implies."

The program is an outgrowth of the Freedom Forum project, developed at Harding College, Searcy, Ark., early in 1949, which is sponsored by the Joint Committee and the college's department of national education. The Joint Committee consists of representatives of the American Association of Advertising Agencies and the Association of National Advertisers.

All Swift employees are provided with a booklet called "This Is Our Problem," containing a condensed report of the proceedings of the Forum. In addition, there is a presentation in each Swift plant by a trained speaker describing the techniques used for socialistic and communistic encroachment in the United States and how the U. S. economic system can be better understood.

## Eastern Meat Packers

### Elect 1950-51 Officers

F. Howard Firor, vice president, Merkel, Inc., Jamaica, L. I., N. Y., has been elected chairman of the board of Eastern Meat Packers Association, it was announced recently. Other 1950-1951 officers are: President, G. W. Kern, president, Geo. Kern, Inc., New York city; vice president, Franklin L. Weiland, secretary, Weiland Packing Co., Phoenixville, Pa.; treasurer, Allan B. Chatterton, Figge & Hutwelker Co., New York city, and secretary, C. B. Heinemann, Washington, D. C. New directors elected for a three-year term are John G. Stephen, vice president, Arbogast & Bastian, Inc., Allentown, Pa.; Walter E. Reineman, president, Fried & Reineman Packing Co., Pittsburgh, and F. Howard Firor.

## Processing Plant Opened

Original Super Markets opened a new meat processing plant at Schenectady, N. Y. early this month. The plant is completely modern and equipped with the latest grinding, mixing and stuffing equipment. Max Cohn, owner of the chain, has been in the food and grocery business for more than 40 years. John Shelly, meat buyer for the six stores, is head of the new plant.

## AMI HOLDS REGIONAL MEETING AT DENVER



Packers and representatives of allied interests from Denver and the surrounding area who attended the meeting at Denver on May 9, sponsored by the American Meat Institute, are pictured above. H. R. Davison, vice president, and Merrill O. Maughan represented the Institute. Others included: Carlos L. Smith, The Smith Packing Co.; Sam S. Sigman, K & B Packing Co.; C. D. Darrigrand, Howard H. White and Harry French, Wilson & Co.; Sidney B. White and J. R. Taylor, John Morrell & Co.; T. J. Tynan, G. R. Hood and S. E. Watkins, Armour and Company; R. M. Heckman, I. E. Ericson, W. V. Wahmann and C. B. Horton, Swift & Company; Gordon Potts, Lindner Packing Co.; J. D. Pepper, Pepper Packing Co.; A. D. Curtis, Pueblo Packing Co.; Dave Averch, Capitol Packing Co.; H. M. Connor, Paul Walkup and Carl F. Albrecht, Cudahy Packing Co.; W. D. Gahagen, Geo. A. Hormel & Co.; P. E. Doyle, Leogh-Doyle Meat; S. Heller, Denver Rendering Co.; J. V. Shields, Fryer & Stillman; Lou Robinson and William J. Manning, Miller Super Markets; George T. Thliveris, Valley Packing Co.; Sol Davidson, National Food Stores, and Arthur Sigman, Sigman Meat Co.

## Personalities and Events of the Week

● John Marhoefer, president of the Marhoefer Packing Co., Chicago, was elected as one of a committee of the German-American Singing Society to present a testimonial to President Truman, thanking him for the splendid assistance given to the starving Germans after World War II. The presentation was made at the executive mansion in Washington, D. C. on June 19.

● Hudson Packing Co., Harrison, Ark., started operations on June 17, with W. A. Humphrey as manager. The company will produce "Hub Brand" products, including various sausage specialties, hickory smoked hams and bacon and pork and beef items. Daily plant capacity is 50 cattle and 75 hogs, and the building has 9,000 sq. ft. of floor space, half of it refrigerated.

● Hausman Packing Co., Brownsville, Tex., has been dissolved by court order.

● A. C. Carter, owner, Carter Meat Packing Co., Atlanta, Ga., died recently.

● German Sausage Shop, Rochester, N. Y., has moved to new quarters at 953 N. Clinton ave. Jacob J. Hoss,

proprietor, has been engaged in manufacturing sausage for 20 years.

● John Stephen Reddy, who has been with Cudahy Packing Co., Los Angeles, for the past 17 years and previously was a member of the Chicago Board of Trade, died recently.

● Members of the Lions Club of Jackson, Miss., were entertained recently at lunch by the Jackson Packing Co. J. H. Boman, president of the company, introduced several employees of the company who conducted a tour of the plant.

● A recent Jackson, Miss. chancery court decree ordered the Jackson Rendering Co. to cease operations by July 9. The petition for injunction was filed by the city commission following complaints from residents of the area. The decree was agreed to by J. Will Young, attorney who represented the company. He said it plans to build a new plant outside the city.

● Louis H. Solomon, founder-chairman of the United Jewish Appeal, Provision and Kosher Meat Division, New York city, was honored recently at a dinner which raised a total of more than \$50,000 for the UJA drive.

● A modern plant for the manufacture of dog and cat foods, Evans Industries, Inc., Muncie, Ind., will begin operations



## Custom's

### TIMELY TIPS

#### SUMMER MEAT SPECIALTIES

*Are you getting your share of the big, profitable business on Summer Meat Specialties? Do your loaves and sausages have the eye-appeal and tempting flavor that brings the big volume assured by a lively "repeat" business? Unless you can answer both of these questions with an unqualified "Yes", your Custom representative can be of valuable assistance.*

We have discovered that many of our friends, using the very finest meat ingredients, are disappointed in the final results. The products that come from their molds, loaf pans and smokehouses are lacking in both eye- and taste-appeal. . . those important qualities that sell new customers, and keep the old ones coming back for more. Much of the fine, rich flavor that went into their loaves and specialties is left in the pan . . . their sausages lose their juices in the smokehouse.

Why throw these valuable juices away? **HOLD** them in your loaves and sausages so that they will have the full, appetizing flavor your trade has a right to expect . . . that extra-special flavor that will reward you with repeat sales and big volume.

Custom Pre-cooked Wheat, especially processed for flavor and binding quality, and Custom Emulsifiers, skillfully blended from only the finest ingredients, will enable you to hold onto that sales-winning flavor in these profitable specialties.

Ask your Custom representative about your flavor losses . . . or write us today.

**Custom Food Products, Inc.**

701-709 N. WESTERN AVENUE  
CHICAGO 12, ILLINOIS

FOR FINER FLAVOR

Specify:

**Custom**

Quality!

FOR HIGHER SALES

WE SPECIALIZE IN CUSTOM MADE INGREDIENTS TO YOUR SPECIFICATIONS

at Marion, Ind. early in July, occupying the former site of the Ballard Packing Co. Marley Evans, jr., is president of the firm, and Marley Evans, sr., vice president. Ballard discontinued operations May 20.

● Cecil P. Young, 48, for the past 15 years sales manager for Armour and Company in Oklahoma City, Okla., died June 14 of a heart ailment. He started to work at the Morris & Co. plant in 1917, remaining with the company when it was bought by Armour. He was forced to retire in 1947 because of a heart condition.

● Winston H. Bowman, who had been manager of the veterinary division of Armour and Company, Kansas City, until he retired about ten years ago, died recently.

● The Southwestern Packing Co. has been opened at Hope, Ark. by Donald Moore and Kenneth McKee. It has eight employees at present. The owners expect to expand operations within a few years so that it will have from 30 to 40 employees and process from 500 to 800 animals weekly.

● Ilie Oltean, 64, owner of the Ilie Oltean Packing House, Indianapolis, for the past 25 years, died recently.

● The Forsythe Bros. meat processing and locker plant at Urbana, Ill., was opened recently. Alvin P. Forsythe is president and general manager. The firm also operates a plant at Homer, Ill.

● John L. Crocker, 73, one of the founders of the Crocker Packing Co., Joplin, Mo., died recently. After selling the business 12 years ago he opened a packing plant in Okmulgee, Okla. and operated it until it was destroyed by fire six years ago. He then opened a plant at Tecumseh, Okla., which is now operated by one of his sons, J. William Crocker. Another son, C. E. Crocker, heads the Oklahoma City Packing Co.

● George C. Kern, president, John Kern & Son, Portland, Me., died recently. He was 59 years of age. He had succeeded his father, John, to the presidency of the company.

● Emmett E. Reece, 49, formerly a salesman for the Loschke-Stelling Meat Co., Kansas City, died recently.

● Harry J. Schlichting, secretary-treasurer of the spice importing firm of

## Powell Takes Over as Head of Swift Kansas City Plant

J. M. Powell, manager of the Swift & Company meat packing plant at Evansville, Ind., since 1942, has been appointed manager of the Kansas City plant. He assumed his duties officially on June 12 upon retirement of E. W. Phelps.

Powell has had active experience in most meat plant operations and considerable experience selling meat products. He joined Swift at its Moultrie, Ga. plant as a salesman. After several years he was located at the S. St. Joseph plant for a year, was later returned to Moultrie as head of the provision department and in 1933 was made manager of the Montgomery, Ala. plant. In 1937, when Swift's new plant at Lake Charles, La. was opened, Powell became its first manager. He was made manager at Evansville in 1942.

## Veteran USDA Employees Are Honored at Chicago

Ten employees of the Department of Agriculture in Chicago were honored on June 13 for 30 years of government service and 13 others for 20 years. The men were guests of honor at the monthly luncheon of the USDA Club and were presented with certificates signed by the Secretary of Agriculture, recognizing their years of public service.

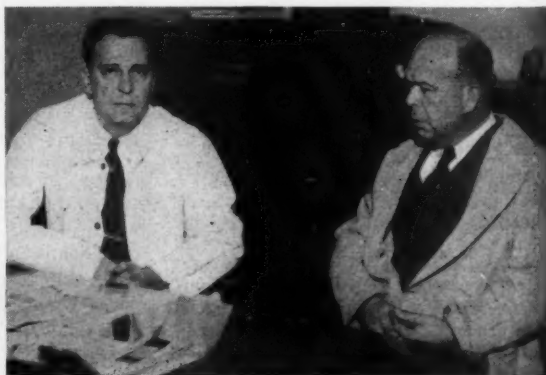
The majority of the long term employees are engaged in the inspection services. Four of the 30-year men—Levi Nelson, Paul E. Daly, Dr. George Gregory and Richard M. Kell—and four of the 20-year men—Riley H. Baskett, Samuel Ferguson, Dr. Marshall Romine and Thomas W. Whibby—are in the BAI Meat Inspection Division.

B. H. Old & Co., New York, was elected president of the American Spice Trade Association at its recent annual meeting. John J. Frank, Frank Tea & Spice Co., Cincinnati, was elected vice president, and Robert F. Sayia, A. A. Sayia & Co., New York, treasurer.

● Approximately 150 employees and guests will enjoy the annual picnic of the H. F. Busch Co., Cincinnati, July 29, at Oak Ridge Lodge. An afternoon

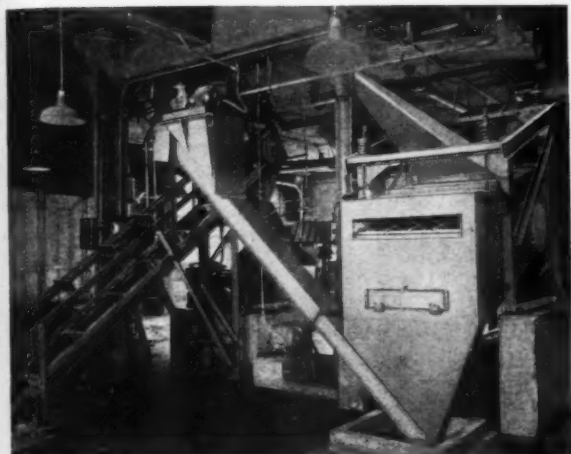
## HEIL PACKING CO. EXPANDS

Discussing some of the recent plant additions are George L. Heil, jr., president and George F. Lauth, vice president and plant manager, Heil Packing Co., St. Louis. The plant recently enlarged its hog kill and doubled the rate through installation of a new hog hoist, hog scraper and conveyorized overhead trackage.



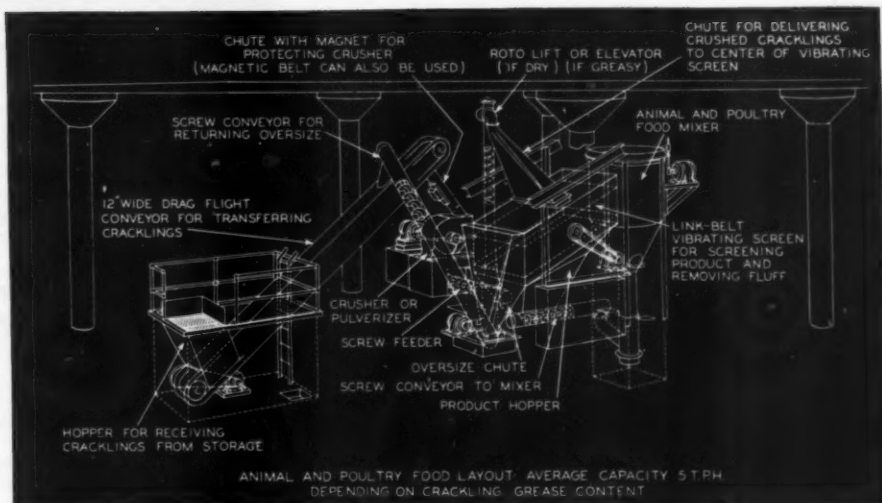


# Handling Cracklings Mechanically Pays Dividends for Midwest Packer



This layout shows a Link-Belt conveying and screening installation which automatically handles cracklings for making animal and poultry food at a midwestern packing plant. This equipment, which has an average capacity of five tons per hour (7 1/2 T.P.H. when the grease content is low), makes cracklings pay dividends for this packer.

The Link-Belt "CA" concentric-action vibrating screen shown above, operates at 1000 RPM against the flow of material. Fluff discharges over top end of two decks to a container on floor. Oversize from both decks is delivered to a screw conveyor for return to crusher. Product screening through lower mesh is conveyed to mixer, where cereal ingredients are added.



Link-Belt conveying, screening and power transmission equipment is an important factor in the economical and profitable operation of many packing plants. A Link-Belt engineer will gladly discuss your particular handling problem and offer helpful suggestions.

As the diagram indicates, a Link-Belt drag flight conveyor delivers cracklings from the receiving hopper to a magnetic belt, which after removing metallic matter, feeds the crusher. Link-Belt screw conveyors then take over, uniformly transporting cracklings to a rotor lift (or bucket elevator, if grease content is over 6%); returning oversize from chute to a drag flight conveyor for recirculation; and, after screening, delivering the product to a mixer. A Link-Belt double deck "CA" type vibrating screen, sizes cracklings and removes fluff.

## LINK-BELT COMPANY

Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Houston 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8, Johannesburg. Offices in Principal Cities.

11,010

# LINK-BELT



## Conveyors • Preparation Equipment Power Transmission Machinery

# NEVERFAIL

... for  
taste-tempting  
HAM  
FLAVOR

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



"The Man You Know"

**H. J. MAYER & SONS CO., INC.**

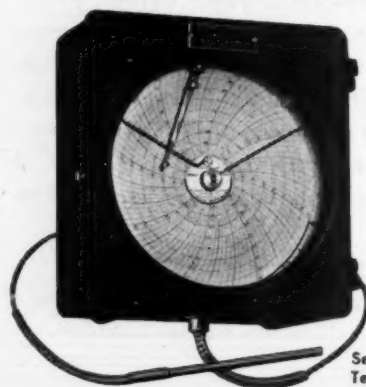
6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

# AUTO-LITE

## TEMPERATURE RECORDERS



Model "500"  
Temperature Recorder.  
Priced from \$37.50.

*For your  
specific needs!*

- ★ Precision-built recorders provide money-saving proof of temperature behavior.
- ★ Low-cost protection... due to large scale, specialized production.
- ★ Wide selection of chart ranges.
- ★ 3 standard types; choice of 24 hour or 7-day movement.

Send for catalog showing Auto-Lite Temperature Recorders and Indicators.

**THE ELECTRIC AUTO-LITE COMPANY**  
INSTRUMENT AND GAUGE DIVISION  
TOLEDO 1, OHIO  
NEW YORK • CHICAGO • SARNIA, ONTARIO



**INDICATING & RECORDING THERMOMETERS**

sports program will be followed with a dinner provided by the company.

● Carl Stroble, head cattle buyer for Swift & Company at the Denver stockyards for the past ten years, has been transferred to the Kansas City yards as head buyer for Swift at that market.

● The first prize group of 25 lambs at the tenth annual Kansas Lamb and Wool School at St. Joseph, Mo., May 10 and 11, was purchased by Swift & Company for \$31.50 per cwt.

● Edwin M. Rose, manager of the Springfield, Mass. branch of Swift & Company for 11 years, has retired.

### PORK SURPLUS CAMPAIGN

The Illinois Chain Store Council, Chicago, has published a pictorial and graphic story of the 1949-1950 pork campaign in Illinois, emphasizing the part played by members of the Chain Store Council.

Speaking of the campaign, Quafe M. Ward, executive manager of the organization, said: "This is a story of representative citizens, civic groups, associations and organized producers who faced a critical production and consumption problem and were willing to roll up their sleeves together and master the problem without government help. It seems inevitable that we may continue to face surplus problems in other commodities. I believe that a pattern has been established in this recent pork campaign which should enable us to meet similar situations without fear."

### Controversial Basing Point Bill Is Vetoed by Truman

Late last week President Truman vetoed the basing point bill which would have permitted manufacturers anywhere to absorb freight costs and sell at "delivered prices" if they acted independently. It would also have allowed them to quote special low prices to individuals to meet competition so long as conspiracy, collusion, monopoly or fraud were not involved.

Truman said he feared the measure would cut competition and thus hurt the public and small business and that it was far removed from the original Congressional intent of clarifying pricing practices.

### Entertainment for Women Attending AMI Meeting

Two special events for women attending the American Meat Institute convention this fall have been announced. On Monday, October 2, a luncheon will be given at the Merchants and Manufacturers Club in the Merchandise Mart. It will be followed by a tour of the Mart, with an opportunity to see some of the private display rooms as well as the corridor exhibits. On Tuesday, October 3, a luncheon will be given at the Boulevard Room of the Stevens hotel, followed by a style show by Carson Pirie Scott & Co.

and with a  
ny.  
uyer for  
er stock-  
has been  
yards as  
arket.  
lamps at  
mb and  
May 10  
Swift &  
of the  
Swift &  
red.  
IGN  
cil, Chi-  
rial and  
50 pork  
ing the  
e Chain  
uaife M.  
organi-  
f repre-  
associa-  
no faced  
umption  
roll up  
ter the  
help. It  
continue  
concern  
ern has  
it pork  
us to  
fear."  
oint  
uman  
Truman  
which  
cturers  
ts and  
y acted  
ave al-  
prices  
ion so  
nopoly  
easure  
urt the  
hat it  
al Con-  
noring  
nen  
ng  
ttend-  
e con-  
unced.  
n will  
Manu-  
Mart.  
f the  
some  
ell as  
y, Oc-  
at the  
hotel,  
arson

## Owthwaite Resigns as Morrell Vice President

Robert M. Owthwaite, manager of the Topeka, Kans. plant of John Morrell & Co., announced this week that for reasons of health he has tendered his resignation as a vice president and a member of the board of directors, effective October 28, the end of the company's fiscal year. He will also relinquish active duty as manager of the



OWTHWAITE



E. J. GRIER

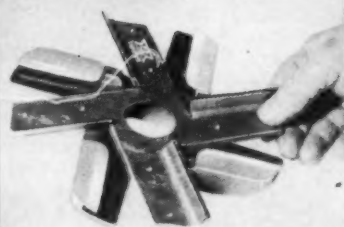
Topeka plant on July 1. He has managed the plant since the Morrell firm purchased it in 1931.

Edward J. Grier, secretary and general counsel of the company, will succeed Owthwaite as manager of the plant.

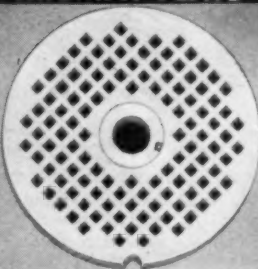
Owthwaite, whose health as the result of a World War I disability has been a matter of concern for some years, has had 38 years with the company. A great-grandson of the founder of the company, he was born in Bradford, England, where the business was started. He came to this country in 1911 and the following year he began work in the Philadelphia branch of John Morrell & Co. After several positions in the East he was transferred to the Ottumwa, Ia. general office as manager of the produce department. In 1922 he returned to Philadelphia as manager of that branch and remained until 1931. He was elected to the company's board of directors in 1938, and has been a vice president since July 1944.

Owthwaite has been active in state and civic affairs. He served as director and president of the Topeka Chamber of Commerce and is a Kansas state director of the National Association of Manufacturers. He is on the board of the Associated Industries of Kansas and a member of the national board of the American Social Hygiene Association. He is on the advisory board of the Council of Social Agencies and of the Topeka Community Chest, of which he was the first president. During World War II he was chairman of the state Board of Appeal of the Selective Service System, a director of the Civilian Production Administration and on several boards in connection with food conservation and control. He was later honored by the American Legion and by the Veterans of Foreign Wars with personal citations for his interest and work in rehabilitation of veterans.

# NOW! ... CUT 400,000 LBS.



TRIUMPH KNIFE  
**C-D**  
TRIUMPH PLATE



Write for free SPECOC  
SAUSAGE GRINDING POINTERS  
2021 W. GRACE ST., CHICAGO 18, ILL.

## OF MEAT ... TESTS BY LEADING PACKERS PROVE THE C-D TRIUMPH PLATES and KNIVES STILL CHAMP!

\* TEST PROVED **TRIUMPH KNIFE!**

More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist ... locks the blade ... releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN!

\*NAMES ON REQUEST.

GUARANTEED **TRIUMPH PLATES!**

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

**SPECO, INC.**

DEPT. NP62

## ELECTRIC BURNING LEGEND BRANDER

Ideal for burn-branding inspection legends. Two styles: No. 88 for livers and hearts, No. 89 for cured meats. Replaceable bronze alloy die. Branders \$12.50 each, dies as low as \$2.50 each in 6 lots.



No. 88 Unit-225 watts  
No. 89 Unit-350 watts



DIES QUICKLY INTERCHANGED



No. 14 Gas & Air  
Burning Brander

For large special burn brands specify this brander. Ample heat capacity for continuous branding, light weight and easy to handle. Costs only \$22.50, plus dies.

## GAS and AIR BURNING BRANDER

No. 12 Brander (left) is ideal for fast branding of wet S. P. meats. Gas and air heat is

simple and economical, gives ample heat for steady, continuous branding. Price complete as shown \$20, extra legends as low as \$1.50 each in 12 lots. Legends cast in Hi-Resist Metal (last 4 times longer) \$4.25 each. Other Great Lakes branders include every type used by packers for branding and marking all fresh and cured meats and sausage.

**GREAT LAKES STAMP & MFG. CO.**

2500 IRVING PARK RD., CHICAGO 18, ILL.  
America's Largest and Leading Meat Brander Makers



## RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

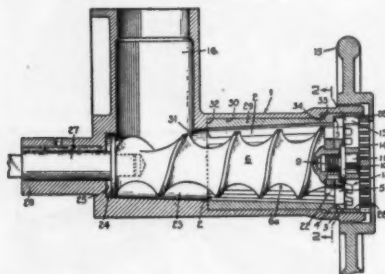
468 Bowen Building  
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,505,797, MEAT CHOPPER, patented May 2, 1950, by Peter M. Sivertsen, Greenwich, Conn., assignor to Globe Slicing Machine Co., Inc., Stamford, Conn., a corporation of New York.

Meat is fed to a fixed perforated plate in the form of small ragged, uncompressed pieces while a rotary cutter hav-



ing widely spaced peripheral teeth contacts with the cutting edges formed by the ends of ribs to shear the meat.

No. 2,506,532, HOG AND CATTLE SKINNING TABLE, patented May 2, 1950 by Wayne J. Wilson, Morning Sun, Iowa.

This method comprises a table device including a drainage device, a first set of transversely spaced longitudinal rollers, means for supporting these rollers



on the table top, a second set of transversely spaced longitudinal rollers, and means for supporting the second set of rollers above first set of rollers.

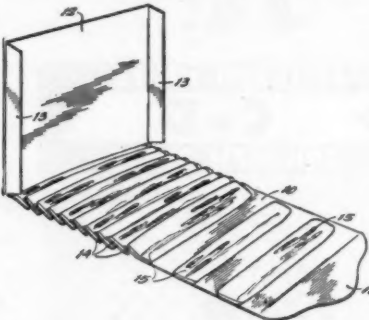
No. 2,506,908, SMOKING AND FREEZING MEAT, FISH, AND POULTRY, patented May 9, 1950 by Lewis S. Thompson, Red Bank, N. J.

Here, the method comprises subjecting the raw, fresh, uncured product to a smoking operation without drying of the product, at a temperature not above

atmospheric temperature for a period of from 12 to 24 hours, wrapping the product immediately at the conclusion thereof, and then immediately quick-freezing the wrapped product.

No. 2,509,450, BACON PACKAGE, patented May 30, 1950 by Harold B. Reed, Chicago, Fred W. Swanson, Park Ridge, and Leo Peters, Evanston, Ill.; said Reed and said Peters assignors to said Swanson.

The package comprises an elongated flexible strip provided with spaced



transverse folds in partially and freely overlapping relation and providing pockets adapted to receive bacon slices therebetween to separate the slices, bacon slices in the pockets, the upper edge portions of the bacon slices being exposed.

No. 2,507,486, SMOKED FOOD PRODUCT AND METHOD OF PREPARING SAME, patented May 9, 1950 by Alfred Weissenbach, New York, N. Y.

It is stated that the method provides a meat product (from comminuted meat) having all of its surface free and porous, with the smoke having penetrated deeply and thoroughly into the product while in cake form.

No. 2,506,931, SAUSAGE TOASTER, patented May 9, 1950 by Frank S. Lopes, Redwood City, Calif.

Included is a squirrel wheel to support the sausages, which wheel is axially slidable to move it into and out of the heating area of a heating element.

No. 2,508,393, SHORTENING, patented May 23, 1950 by Edward B. Jaeger, Philadelphia, Pa.

The shortening comprises from about 12 to 30 per cent by weight of a monoester of an edible higher fatty acid chosen from the class consisting of glycerol monoesters and propylene glycol monoesters, an emulsifying agent other than these monoesters, from about 27 to 68 per cent of water, and a fat, the shortening combination of the monoester and the fat being capable of being used in the batter, dough and the like in an amount considerably less than the amount of fat alone that is ordinarily used.

No. 2,509,002, MEAT GRINDER, patented May 23, 1950 by Martin Michael Peter Jorgensen, Copenhagen, Denmark.

The assembly includes two cutting chambers, a worm, and a shaft extending therefrom and through the cutting means in the chambers.

## MID DIRECTORY CHANGES

The following changes have been announced by the U. S. Department of Agriculture.

**Meat Inspection Granted:** The Lundy Packing Co., Clinton, N. C., and Minton's Blue Bonnet Packing Co., 3800 N. Grove st.; mail, P. O. box 4325, Fort Worth 6, Tex.

**Meat Inspection Withdrawn:** Oregon Livestock Cooperative, Clackamas, Ore.; mail, P. O. box 589, Oregon City, Ore.; Case's Tangy Pork Roll, Inc., 35 Muirhead ave., Trenton 9, N. J.; North American Creameries, Inc., Paynesville, Minn.; American Packing Corp., 681-683 Henderson st., Jersey City 2, N. J., and Valley Forge Food Products, Inc., 2066 E. Tioga st., Philadelphia 34, Pa.

**Change in Name of Official Establishment:** Wilson & Co., Inc., 1422 Warford ave.; mail, P. O. box 322, Hollywood Station, Memphis, Tenn., instead of Abraham Bros. Packing Co., Inc.

**Change in Location of Official Establishment:** Briggs & Co., 431 Twelfth st. SW., Washington 4, D. C., instead of 3621 Benning Road, NE., Washington 19, D. C.

**Change in Mail Address of Official Establishment:** Seattle Packing Co., 2203 Airport Way, Seattle 4, Wash.—new mail address, P. O. box 3325, Seattle 4., and Wilson & Co., Inc., 4950 Washington st.; mail, P. O. box 6559, Denver 16, Colo., instead of P. O. box 521.

## SAFETY DIRECTORY

Best's Safety Directory of 1950-1951, a combined safety manual, index, encyclopedia and catalog on safety, hygiene, first aid and fire protection, contains many sections which are directly applicable to the meat industry, such as protective head and foot wear and protective aprons and gloves. General sections on protective clothing, fire and burglary protection, plant sanitation, machinery guarding, lighting and electrical equipment and training and working aids will also be of interest to the meat industry. The fire prevention and plant protection features are developed at length, with illustrative and schematic material. Tools available for safety training are also described.

The book is priced at \$5, with lower rates for quantities. It may be obtained from Alfred M. Best Co., 75 Fulton st., New York 7.

## PERON RAISES CATTLE PRICE

President Peron has raised the price of domestic cattle in Argentina by 23 per cent. This was interpreted in some quarters as a move to back up his demand that the British pay more for Argentine meat.

However, Great Britain recently reduced the fresh meat ration 12 per cent. Britain has refused to pay a 40 per cent increase asked by Peron.



NGES

been an-  
ment of

ne Lundy  
Minton's  
N. Grove  
t Worth

c Oregon  
as, Ore.;  
ty, Ore.;  
35 Muir-  
; North  
ynesville,  
rp., 681-  
2, N. J.,  
cts, Inc.,  
34, Pa.

establish-  
Warford  
ollywood  
stead of  
nc.

l Estab-  
Twelfth  
instead of  
shington

Official  
ng Co.,  
Wash.—  
25, Seat-  
ic., 4950  
ox 6559,  
O. box

50-1951,  
dex, en-  
ety, hy-  
on, con-  
directly  
such as  
and pro-  
eral sec-  
ire and  
nitation,  
nd elec-  
nd work-  
t to the  
ion and  
veloped  
d sche-  
ble for  
d.

h lower  
obtained  
lton st.,

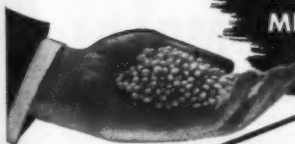
RICE

ne price  
a by 23  
in some  
his de-  
ore for

ntly re-  
er cent.  
er cent

4, 1950

TO IMPROVE YOUR  
MEAT PRODUCTS...



Quality Ingredients Scientifically Processed

by **Glidden**

*Pacemaker in Soya Research*

## AMAZING NEW TYPE OF BINDER

Developed and thoroughly tested  
in Glidden's Laboratory—  
Proved in numerous meat processing plants!

### SOYALOSE FLOURS No. 103 and No. 105

Low fat types of soya flour  
containing fat in form of  
Lecithin, a pure vegetable  
product—over 50% protein—  
mild in flavor—light in color.

### SOYABITS No. 20-3 and No. 40-3

Low fat types of soya grits  
containing fat in form of  
Lecithin, a pure vegetable  
product—over 50% protein—  
mild in flavor—light in color.

### FUNCTIONS AND ADVANTAGES OF LECITHINATED SOYA BINDERS

1. Increased yield due to reduced shrinkage in smoking and cooking operation.
2. Emulsifies and retards oxidation.
3. Reduces dusting.
4. Produces a juicy and smooth slicing sausage.

Produced under rigid and constant control by the most advanced methods and equipment. The complete facilities of our Technical Service Department are available to help you answer specific problems in connection with the use of soya ingredients in any formula. Your inquiries are invited.



**The Glidden Company**

SOYA PRODUCTS DIVISION

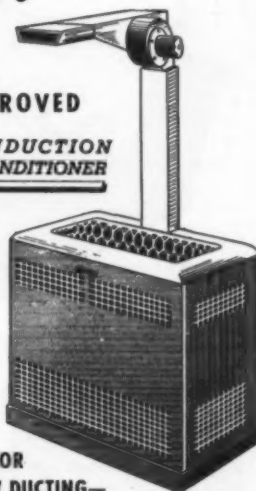
5165 West Moffat Street • Chicago 39, Illinois

# BETTER THAN EVER!



NEW IMPROVED

**AIR** INDUCTION  
CONDITIONER



INCREASED MOTOR  
CAPACITY—NEW DUCTING—  
GREATER AIR MOVEMENT—ASSURES EFFICIENT  
TRUCK REFRIGERATION AT AMAZING LOW COST

Long known in the meat industry as  
the most efficient and economical  
method of refrigerating perishable  
cargoes in transit, the new improved  
Air Induction Conditioners are now  
better than ever! Write for the new  
catalog today!

- Low initial investment!
- Low operating cost—no re-  
placement parts required!
- Maintains ideal temperature  
—eliminates wet truck floors  
—no fumes!
- No maintenance cost!

REDFERN SAUSAGE CO. says: "Since the  
first day of use, we have experienced  
highly satisfactory services (even though)  
... doors are opened over 50 times dur-  
ing each day."



AIR INDUCTION CORP., 122 W. 30th St., N.Y.

Write to Dept. G for booklet and prices today!

AIR INDUCTION CORP.  
122 West 30th St., New York 1, N.Y.

Name \_\_\_\_\_

Firm \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_

## AN OUTSTANDING ENGINEERING ACHIEVEMENT



Patents  
Pending

### ANDERSON'S MOLDED MEAT BASKET

- Steel reinforced, plastic molded in one piece, makes this basket practically indestructible
- Steam baths and periodic washings keep this basket sterilized
- Good for thousands of trips with loads of hundreds of pounds
- The ideal Basket for your meat products

10½" deep, 20" wide, 25" long.

Heavy Duty Style—

**\$6.95** each f.o.b. Henderson, Ky.

Prices subject to change without notice.

You will want to use these molded meat baskets because they can be easily cleaned; and because they are as strong as steel (of the same gauge) yet only weigh 6½ pounds.

Send your order today.

**"MEAT BASKETS SINCE 1885"**

MADE ONLY BY

**The ANDERSON BOX & BASKET CO.**  
**HENDERSON, KENTUCKY**

GENERAL SALES OFFICE

**230 FIFTH AVENUE • NEW YORK 1, N. Y.**  
**MURRAY Hill 5-4177**

## NEW STAINLESS STEEL MEAT LOAF MOLD!



Note how much more sanitary, how easy to clean. More sturdy and sure to produce a loaf of right consistency. Find out how you can convert your present molds to this new Model. Specifications: Number 818 SSL; Appr. Capacity 6 lbs.; Length 12"; Width 4"; Depth 4".

• Write today for literature.



*Meat Packers Equipment Co.*

1226 FORTY-NINTH AVENUE • OAKLAND 1, CALIFORNIA

EASTERN DISTRIBUTOR: UNITED BUTCHERS' SUPPLY  
122 N. ERIE STREET, TOLEDO 2, OHIO



**Gwaltney's**  
GENUINE  
**SMITHFIELD HAM**

New available to Wholesalers, Hotel Supply Houses and Suppliers of Institutions

*Famous since 1870*

Often Called The World's Finest Ham

**P. D. GWALTNEY, JR. & CO., INC.**  
SMITHFIELD, VA.

## INDUSTRIAL SMOKEHOUSES

for Product **Uniformity**

- Increase Your Production
- Lower Your Maintenance Costs
- Boost Your Profits

Our installations are complete in every detail. Precision-engineered throughout. Write for particulars.

**Industrial Air Conditioning Systems, Inc.**

1883 W. Fullerton Avenue

Chicago 14, Illinois

# NEW EQUIPMENT *and Supplies*

## PICKLE BALANCE SCALE

The new Model S-2 stainless steel Prague pickle balance is a calculator and scale combined. The scale platform, on which are mounted stainless steel rods in a level position, slopes allowing quick drainage of pickle. The calculating device is built entirely of stainless



steel and is mounted at the back of the case.

By turning the knob at the front of the scale, the calculating mechanism may be moved along the top part of the dial until the black or left hand needle coincides with the bottom or weighing needle indicating the weight of the meat. When this is done the red percentage needle automatically advances to the position which indicates the weight of the meat plus the weight of the pickle to be added. The operator simply adds pickle until the weighing needle coincides with the red percentage needle. Manufactured by the Griffith Laboratories, Inc., Chicago, the pickle balance shows the weight of every piece of meat before and after pumping.

## FROZEN MEAT SLICER

Designed for durability and low upkeep, the new Herziger frozen meat slicer has a production performance of 4,000 to 8,000 lbs. per hour. The unit requires overall floor space of 30 by 40 in. Its double shear knife is said to insure effortless cutting action and a controlled stop feature insures predetermined slice thickness. Mechanically simple, the slicer has no gears, belts nor chains. It is powered by a 2-h.p. hydraulic action motor. Both standard and deluxe models are automatic machines; however, the latter is equipped with automatic table feed. The slicer is manufactured by the General Machinery Corporation, Sheboygan, Wis.

## MACHINE FORMS, FILLS AND SEALS CELLOPHANE BAGS

A machine that forms, fills with lard and seals Cellophane bags has been developed by the Package Machinery Co., Springfield, Mass. Known as the Pakit, the machine forms the bag from printed moisture-proof No. 300 duplex Cellophane, and fills it by means of a piston-type filler which measures off the correct amount.

The top of the bag is then double heat sealed, forming a virtually airtight container. Production speed is said to be 30 bags per minute. Square in shape, the bag occupies a minimum space in the refrigerator and is available in one, two and three pound units.

## SELF-PRIMING PUMP

The Model 40, Series R self priming Durcopump has a large air handling capacity and is said to cut priming time 66% per cent. Plant tests conducted in accordance with Hydraulic Institute standards have shown these new pumps to prime in 22 seconds with a static lift of 15 ft. After being primed, they maintain dry vacuum as high as 28.4 ft. Hg. The pump is now available in two sizes, one with capacity ranging from 20 gpm against 81 ft. t.d.h. to 160 gpm against 33 ft. t.d.h. and the other with capacity ranging from 40 gpm against 125 ft. t.d.h. to 240 gpm against 75 ft. t.d.h., when operating at 1750 rpm. Larger pumps are expected to be available later. The pumps have removable shaft sleeves. Impeller nuts are eliminated. Corrosion resisting deflectors protect the bearing construction in power end. The pumps are made by the Duriron Co., Inc., Dayton, Ohio.

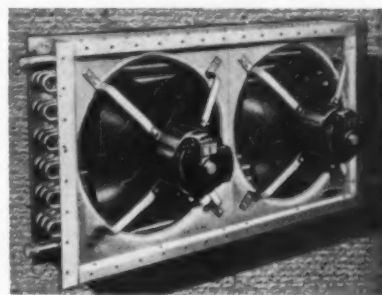
## DIAL THERMOMETER

A new Tempoint dial thermometer has been developed by Bacharach Industrial Instrument Co., Pittsburgh, Pa., for temperatures from 200 to 1000 degs. F. The instrument comprises a 3-in. diameter body and a stainless steel stem, 5½-in. free length, with only 2 in. immersion required to obtain accurate readings.

The temperature indicating element is a powerful, by-metal coil, the expansion of which rotates an attached small shaft and an indicating pointer as a unit. A novel sleeve holder is provided on the stem which permits mounting over a hole without tools of any kind. Exceptional readability is claimed for the instrument by the manufacturer.

## AIR-COOLED CONDENSER

A remote type air-cooled condenser, consisting of a coil, housing, motor and fan and fabricated in six sizes, ranging in capacity from ¾ to 5½ tons, is produced by the Kramer Trenton Co., Trenton, N. J. Called the Unicon, the condenser is of special use where water is in short supply. The Unicon need not be placed next to the compressor, but may be advantageously installed near a window, wall opening or other well ventilated space. In conventional air-cooled



units, the compressor motor must provide power for both the compressor and condenser fan, however, the Union uses individual fans and motors and the full capacity of the compressor can be used for refrigeration as with a water cooled condenser.

## CONVEYOR FLOOR LOCK

Complete stability and positive alignment are features of a new hand operated cam and lever floor lock for portable conveyor units. Tradenamed Pelican and made by Metzgar Company, Grand Rapids, Mich., the device raises the casters 1/16 in. off the floor and locks the entire end of the unit in position. Three point contact between the floor bar and the caster carriage to prevent wobble and twisting is provided by the spring cylinder and by two vertical pins welded to the floor bar near each end.

## LIGHT WEIGHT MEAT PANS

McClintock Manufacturing Co., Los Angeles, has announced the use of a new material in the manufacture of metal alloy meat pans. Lightweight, long usage and instant cold conductivity are three factors claimed for these pans, to be used in display cases and self-service holding rooms. The instant cold conductivity is said to reduce meat shrinkage to a minimum. The pans are available in 44 sizes.



OUR **69<sup>TH</sup>** YEAR

SERVING THE INDUSTRY WITH

*Natural Casings*

THE  
**CASING HOUSE**

**BERTH. LEVI & Co. INC.**

- CHICAGO
- NEW YORK
- BUENOS AIRES
- WELLINGTON
- LONDON
- SYDNEY

## FOOD MANAGEMENT INCORPORATED

- A management consulting firm designed for the Meat Industry, staffed by packing-house men and thoroughly conversant with packinghouse problems.

6866 ELWYNNE DRIVE • CINCINNATI 36, OHIO

Telephone: TWEED 2502

**AROMIX**

The ultimate  
in high quality  
seasonings and  
specialties  
for the  
meat packing industry!

**AROMIX CORPORATION**  
612-614 West Lake St., Chicago 6, Ill., DEarborn 2-0990

## New Trade Literature

**Industrial Control Devices (NL 8):** A new 64-page, 2-color catalog presents over 100 different models of non-indicating electric, electronic, and pneumatic controllers that have innumerable uses in industrial applications. Additions to the previous line include electronic temperature controllers, self-contained electric temperature controllers, and pneumatic insertion type temperature controllers, magnetic starters and contactors, heavy-duty pneumatic positioning motors, pneumatic automatic reset relays and electric step controllers.—Minneapolis-Honeywell Regulator Co., Brown Instruments Division.

**Ham and Loaf Molds (NL 10):** A four-page brochure describes the complete line of Globe-Hoy molds for boiled ham or loaf preparation. The new preslicing mold designed especially for subsequent slicing for consumer type packaging and the new three-in-one utility baked loaf pan is featured along with ham presses, high speed loaf molds and the liver sausage dual wrap vacuum pump.—The Globe Co.

**Saran Casing Uses (NL 11):** How to manufacture liver sausage and braunschweiger for the 10 to 12 oz. consumer package and the advantages of processing in Saran casings are described in recent formula releases.—The Visking Corporation.

**Meat Loaf Baking (NL 12):** Two colorful brochures describe a line of equipment for baking meat loaves and for browning loaves in dip tanks. The dip tanks, companions to the ovens, are all equipped with automatic temperature controls and are either gas or electrically heated. Details are given on three revolving type oven models, the largest of which has a capacity for 192 loaves. Due to thermostatic heat controls, oil-sealed drives, rock wool insulation and other features, these ovens are said to consistently produce uniformly baked loaves.—Advance Oven Co.

**Boneless and Semi-Boneless Ham Casings (NL 13):** Advantages of producing boneless smoked hams in specially designed cellulose casings and semi-boneless hams in fibrous casings are told in a two-color, four-page brochure. Details of the "natural" method of splitting boneless hams are explained by photographs and copy. Among features referred to are better binding, quality control, uniformity, salability and positive identity.—The Visking Corporation.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (6-24-50).

Nos. ....

Name .....

City .....

Street .....





# Is your company ringing the bell

## FOR EVERYONE'S FINANCIAL INDEPENDENCE?

We all can help keep our country economically strong by pulling strongly in the Treasury Department's Independence Drive, May 15-July 4. Obviously this is important to you, because what's good for the nation is good for you and your company.

The purpose of this drive is to increase everyone's financial independence through the regular purchase of United States Savings Bonds. Your "pull" is needed because the greatest share of Series E Bond sales are made through the Payroll Savings Plan—and the Plan (now used by 21,000 companies) thrives best in any company when it gets top management's personal sponsorship.

If your company doesn't have the Payroll Savings Plan, now is certainly the time to install it! It's good "employee relations" to provide this convenience.

If your company does have the Plan, now's the time to

put extra push behind it! Employees who pile up money in Savings Bonds feel more secure... are actually better workers. Moreover, Bond sales build a backlog of future purchasing power—good "business insurance" for all of us in the years ahead.

The Independence Drive is being powerfully promoted throughout the nation by radio, television, publication advertising, posters, car cards, and special ceremonies. The public is *extra* Bond-conscious at this time. Make sure your company adequately informs your employees that the convenience of "automatic" Bond buying is available through your Payroll Savings Plan.

This is your country—so it's *your Drive*. Help to put it over. All the material and assistance you need are available from your State Director, Savings Bonds Division, U. S. Treasury Department. Go into action now!

The Treasury Department acknowledges with appreciation the publication of this message by



# THE NATIONAL PROVISIONER



This is an official U. S. Treasury advertisement prepared under the auspices of the Treasury Department and The Advertising Council.

# PARTLOW INDICATING TEMPERATURE CONTROL

● MAXIMUM TEMPERATURE 1000° FAHRENHEIT OR 550° CENTIGRADE

The Partlow Model LW, LY or LB Electric Temperature Controls combine in one instrument accurate indication and regulation of temperature at all times by automatically controlling the flow of gas, oil or steam when used with motor operated or solenoid valves, or by controlling electric heating units relays, or starting and stopping motors. They will automatically maintain the temperature which is set on the scale by a red colored pointer. This setting may be changed easily by turning a knurled knob on the front of the case.

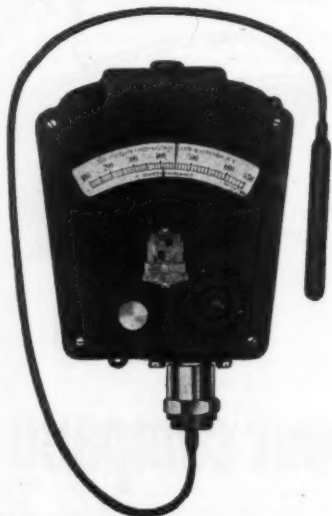
FOR DETAILED INFORMATION AND PRICES, WRITE FOR BULLETIN 505-M.

## THE PARTLOW CORPORATION

3 CAMPION ROAD • NEW HARTFORD, N. Y.

Manufacturers of Partlow Temperature Controls, Safety Gas Valves and Timers

MODELS LW - LY - LB  
2-Wire or 3-Wire Control Circuit



HIRAM CUKE sez!

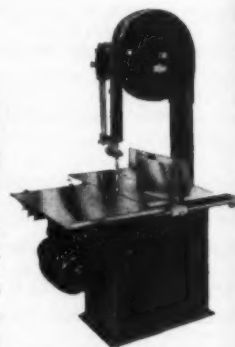
use **Goldsmith's**  
DICED SWEET PICKLE  
in your Loaves and Specialties

● Give your Meat Loaves and Sausage Specialties greater taste and sales appeal by simply adding **GOLDSMITH'S DICED SWEET PICKLES**. This low-cost sales-getter actually enhances the appearance of your meat product and *invites* sales! Write for samples and quotations of our Diced Sweet, Sour and Dill Pickles... Sweet and Sour Chunks... Diced Red and Green Peppers.

**Goldsmith**  
PICKLE COMPANY

4941 SOUTH RACINE AVENUE  
CHICAGO 9, ILLINOIS

## SUPERIOR MEAT & FISH BAND SAW



The Superior No. 20 has the greatest cutting capacity ever built into a machine of this type. It is larger and more ruggedly constructed than any other on the market today. Designed for heavy-duty production and the maximum operational hours per day. A throat clearance of 19" and a vertical clearance of 20", will handle a forequarter of beef with ease. Stainless steel roller table is 19" wide by 29" long, and has a travel of 29". The long 12'6" blade required by this machine stays sharp considerably longer than a short blade.

Complete with 2 H.P. 3 Phase Motor—\$685.00  
Complete with 3 H.P. 3 Phase Motor—\$710.00  
Prices F. O. B. Chicago

**E. G. JAMES CO.**  
316 S. LA SALLE STREET • CHICAGO 4, ILL.  
Telephone: HA rison 7-9062

# Meat Production Slightly Off Pace Set for Same Period Week and Year Earlier

**M**EAT production under federal inspection for the week ended June 17 totaled 279,000,000 lbs., according to the U. S. Department of Agriculture. Slaughter of all classes was down from the preceding week, with total production down 3 per cent from 288,000,000 lbs. for the preceding week and 2 per

at 12,800,000, 13,600,000 and 14,100,000. Hog slaughter of 930,000 head was 4 per cent below 970,000 for the preceding week and 6 per cent above 874,000 for the same week in 1949. Production of pork was 135,000,000 lbs., compared with 138,000,000 for the preceding week and 130,000,000 last year. Lard produc-

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week ended June 17, 1950—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
June 17, 1950.....	226	121.6	110	12.8	930	134.8	221	9.3	278.5
June 10, 1950.....	227	126.8	121	13.6	970	137.7	228	9.8	287.9
June 18, 1949.....	249	132.7	125	14.1	874	129.7	203	8.5	285.0

### AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
June 10, 1950.....	974	538	209	116	257	145	91	42	14.2
June 3, 1950.....	971	535	200	112	252	142	92	43	14.1
June 18, 1949.....	971	533	200	113	265	148	89	42	14.6

<sup>1</sup>1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

cent below 285,000,000 last year.

Cattle slaughter of 226,000 head was 5 per cent below 237,000 for the preceding week and 9 per cent below 249,000 for the corresponding week last year. Beef production was 122,000,000 lbs., compared with 127,000,000 for the preceding week, and 133,000,000 in the week a year ago.

Calf slaughter was 110,000 head, compared with 121,000 for the preceding week and 125,000 last year. The output of inspected veal for the three weeks under comparison was reported

tion was 34,000,000 lbs., compared with 34,500,000 the preceding week and 33,800,000 last year.

Sheep and lamb slaughter was 221,000 head, compared with 228,000 head for the preceding week and 203,000 last year. Production of lamb and mutton for the three weeks under comparison amounted to 9,300,000, 9,800,000 and 8,500,000 lbs., respectively.

The table above shows the number and average weight of livestock slaughtered and meat and lard production for the three periods under comparison.

## ALL HOG CUT-OUT MARGINS CONTINUE ON DOWN TREND

(Chicago costs and credits, first three days of week.)

Although the value of pork meats continued to decline at Chicago this week, the cost of live hogs rose somewhat, and poorer cutting margins resulted. All three weights of hogs again cut minus, with the light hogs in the best position with a minus 49c margin.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Pct. live wt.	Price per lb.	Value		Pct. live wt.	Price per lb.	Value		Pct. live wt.	Price per lb.	Value			
			per cwt. alive	per cwt. fln. yield			per cwt. alive	per cwt. fln. yield			per cwt. alive	per cwt. fln. yield		
Skinned hams	12.6	47.6	\$ 6.00	\$ 8.62	12.6	47.7	\$ 6.01	\$ 8.44	12.9	47.5	\$ 6.13	\$ 8.60		
Picnics	5.6	31.0	1.74	2.51	5.5	30.0	1.65	2.31	5.3	29.0	1.54	2.15		
Boston butts	4.2	37.5	1.58	2.29	4.1	37.0	1.52	2.15	4.1	34.2	1.40	1.95		
Loins (blade in)	10.1	42.5	4.29	6.21	9.8	39.3	3.85	5.46	9.6	32.8	3.15	4.40		
Bellies, S. P.	11.0	29.0	3.19	4.61	9.5	28.8	2.73	3.89	9.0	24.7	.94	1.36		
Bellies, D. S.					2.1	20.2	.42	.60	8.6	20.2	1.73	2.42		
Fat backs					3.2	8.9	.28	.40	4.6	9.9	.46	.63		
Plates and jowls	2.9	11.3	.33	.47	3.0	11.3	.34	.47	3.4	11.3	.38	.54		
Raw leaf	2.3	8.6	.21	.28	2.2	8.6	.19	.27	2.2	8.6	.19	.27		
F. S. lard, rend. wt.	13.9	9.5	1.33	1.89	12.3	9.5	1.18	1.64	10.4	9.5	.99	1.36		
Sparrs	1.6	35.0	.57	.81	1.6	27.1	.43	.62	1.6	16.3	.28	.36		
Regular trimmings	3.3	16.3	.54	.77	3.1	16.3	.52	.68	2.9	16.3	.47	.67		
Feet, tails, etc.	2.0	9.4	.10	.27	2.0	9.4	.19	.28	2.0	9.4	.19	.26		
Offal & misc.			.65	.94			.65	.92			.65	.91		
Total yield & value	69.5		\$20.62	\$29.67	71.0		\$19.96	\$28.11	71.5		\$18.50	\$25.88		

	Per cwt. live		Per cwt. live	Per cwt. live	Per cwt. live		Per cwt. live	Per cwt. live	Per cwt. live
	live	live			live	live			
Cost of hogs	\$20.11		\$20.03		\$19.51		\$19.51		\$19.51
Condemnation loss	.10		.78		.71		.71		.71
Handling and overhead	.90								
TOTAL COST PER CWT.	\$21.11		\$20.81		\$20.32		\$20.32		\$20.32
TOTAL VALUE	20.62		19.96		18.50		18.50		18.50
Cutting margin	—\$.49		—\$.95		—\$.82		—\$.82		—\$.82
Margin last week	—\$.32		—\$.62		—\$.51		—\$.51		—\$.51

## AMI PROVISION STOCKS

Packers continued to use pork out of inventories during the first two weeks of June, according to the latest survey of the American Meat Institute. June 17 pork stocks totaled 390,800,000 lbs., or 6,900,000 lbs. less than two weeks earlier. The current amount was 42,700,000 lbs. larger than the 348,100,000 lbs. reported a year earlier, but was 167,200,000 lbs. smaller than the three-year average of 558,000,000 lbs.

The building up of lard stocks which was started during the last half of May was accelerated during the first half of June. Packers added 1,100,000 lbs. to lard inventories, bringing the June 17 total to 132,800,000 lbs. This figure was 11,600,000 lbs. larger than that of June 18, 1949, but was 59,300,000 lbs. below the average of 192,100,000 lbs.

Provision stocks as of June 17, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows June 17 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

	June 17 stocks as Percentages of Inventories on			
	June 3, 1950	June 18, 1950	1949	1939-41 av.
<b>BELLIES</b>				
Cured, D. S.	100	104	..	..
Cured, S. P. and D. C.	96	101	98	..
Frozen-for-cure, D. S.	97	200	..	..
Frozen-for-cure, S. P. & D. C.	94	116	90	..
Total bellies	97	109	81	..
<b>HAMS</b>				
Cured, S. P. regular	100	85	4	..
Cured, S. P. skinned	104	101	66	..
Frozen-for-cure, regular	..	50	1	..
Frozen-for-cure, skinned	80	149	72	..
Total hams	98	114	52	..
<b>PICNICS</b>				
Cured, S. P.	97	125	68	..
Frozen-for-cure	98	110	81	..
Total picnics	95	117	74	..
<b>FAT BACKS, D. S. CURED</b>	116	151	42	..
<b>OTHER CURED &amp; FROZEN</b>				
Cured, D. S.	100	92	..	..
Cured, S. P.	97	74	54	..
Frozen-for-cure, D. S.	108	87	..	..
Frozen-for-cure, S. P.	92	142	88	..
Total other	95	94	61	..
<b>BARRELED PORK</b>	106	156	17	..
<b>TOT. D. S. CURED ITEMS</b>	110	111	..	..
<b>TOT. S. P. &amp; D. C. CURED</b>	99	99	68	..
<b>TOT. FROZ. FOR D. S. CURE</b>	100	90	..	..
<b>TOT. S. P. &amp; D. C. FROZEN</b>	98	123	79	..
<b>TOTAL CURED AND FROZEN-FOR-CURE</b>	97	110	67	..
<b>FRESH FROZEN</b>				
Loins, shoulders, butts and sparrs	100	156	93	..
All other	100	110	119	..
Total	104	129	103	..
<b>TOT. ALL PORK MEATS</b>	98	112	70	..
<b>RENDERED PORK FAT</b>	110	110	..	..
<b>LARD</b>	101	110	67	..

\*Small percentage change.  
†Included with lard.

## CHICAGO PROV. SHIPMENTS

Chicago provision shipments by rail for the week ended June 17 were:

	Week June 17	Previous week	Cor. wk. 1949
Cured meats, pounds	16,876,000	20,547,000	17,795,000
Fresh meats, pounds	31,892,000	37,033,000	35,871,000
Lard, pounds	3,205,000	3,544,000	7,457,000



## May Output of Processed Meats, Except Canned Meats, Over Month Earlier

**M**EATS and meat food products prepared and processed under federal inspection during May, 1950 (excluding canned meat production), totaled 1,012,999,000 lbs., which was an increase of 17,494,000 lbs. over a month earlier and 20,863,000 lbs. larger than production a year earlier. The increase compared with a month earlier was evident for most meat and meat items.

Canned meat production totaled 118,707,000 lbs. during May, a decrease of 1,372,000 lbs. from a month earlier but

during May was about 9,699,000 lbs. larger than a month earlier, but was 10,660,000 lbs. under May 1949 production of 116,101,000 lbs. This year's cumulative total of 504,825,000 lbs. was considerably smaller than the 525,350,000 lbs. prepared in 1949 during the first five months.

Bacon slicing operations were speeded up by 4,367,000 lbs. during May, moving from 55,160,000 lbs. in April to 59,527,000 lbs. The current figure was also larger than a year earlier when 59,-

under May 1949. Last years cumulative total of 69,374,000 lbs. was also slightly ahead of the 1950 total.

The amount of lard rendered during May was 9,386,000 lbs. under a month earlier but 4,922,000 lbs. larger than May 1950 production. Refining operations, however, were under those of both of the two earlier periods, by 4,267,000 and 27,555,000 lbs., respectively. The 1950 cumulative total of lard rendered was higher than a year earlier, but less

### MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MAY 1950, WITH COMPARISONS

	1950*	May	1949	January-May 1950	1949
Placed in cure—					
Beef	7,982,000		9,430,000	42,604,000	45,830,000
Pork	272,375,000		282,483,000	1,378,550,000	1,354,051,000
Other	310,000		...	...	...
Smoked and/or dried—					
Beef	4,692,000		4,754,000	21,358,000	22,481,000
Pork	171,396,000		168,487,000	815,627,000	821,284,000
Cooked meat—					
Beef	4,452,000		2,895,000	14,978,000	12,114,000
Pork	39,315,000		52,347,000	252,370,000	237,617,000
Other	155,000		...	...	...
Sausage—					
Fresh finished	14,376,000		18,504,000	94,546,000	102,714,000
To be dried or semi-dried	10,069,000		9,806,000	45,920,000	46,545,000
Franks, wieners	39,758,000		...	...	...
Other, smoked or cooked	41,210,000		...	...	...
Total sausage	105,441,000		116,101,000	504,825,000	525,350,000
Loaf, head cheese, chili,					
jellied products	15,244,000		15,986,000	68,714,000	69,374,000
Steaks, chops, roasts	50,996,000		...	...	...
Bullion cubes, extract	286,000		...	...	...
Sliced bacon	59,527,000		59,021,000	293,461,000	276,671,000
Sliced, other	1,808,000		...	...	...
Hamburger	4,493,000		...	...	...
Miscellaneous meat product	2,236,000		...	...	...
Lard, rendered	133,767,000		128,945,000	781,430,000	762,735,000
Lard, refined	91,922,000		119,477,000	538,579,000	607,874,000
Oleo stock	7,749,000		7,490,000	40,684,000	37,304,000
Edible tallow	5,614,000		7,124,000	27,630,000	38,043,000
Rendered pork fat—					
Rendered	7,739,000		7,625,000	44,570,000	40,033,000
Refined	4,547,000		4,377,000	22,284,000	25,364,000
Compound containing animal fat	19,270,000		16,561,000	98,350,000	79,533,000
Oleomargarine containing animal fat	1,650,000		2,127,000	9,563,000	11,807,000
Total†	1,012,999,000		992,136,000	5,410,444,000	5,009,744,000

\*Totals for May 1 through 27.

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

12,253,000 lbs. larger than the 106,454,000 total reported for May a year earlier. The 1950 cumulative production of canned products totaled 676,111,000 lbs., or 63,818,000 lbs. more than the 612,293,000 lbs. in the period a year ago.

Sausage output of 105,441,000 lbs.

021,000 lbs. of this item were sliced. The 1950 cumulative production figure of 293,461,000 lbs. was 16,790,000 lbs. higher than that of 1949.

Although loaf output was up 2,244,000 lbs. from a month earlier, the May figure of 15,244,000 lbs. was 742,000 lbs.

### MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN MAY 1950

Item	Pounds of finished product Slicing and in- stitutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	14,472,000	9,007,000
Canned hams	13,802,000	282,000
Corned beef hash	182,000	2,313,000
Chili con carne	80,000	3,174,000
Vienas	35,000	3,431,000
Franks, wieners		
in brine	17,000	1,198,000
Deviled ham	...	120,000
Other potted or deviled meat food products	...	3,187,000
Tamales	28,000	170,000
Sliced dried beef	25,000	346,000
Liver product	...	125,000
Meat stew (all product)	18,000	1,697,000
Spaghetti meat products	79,000	2,850,000
Tongue (other than pickled)	88,000	279,000
Vinegar pickled products	830,000	1,583,000
Bulk sausage	1,000	657,000
Hamburger, roasted or cured beef, meat & gravy	39,000	1,368,000
Soups	485,000	39,622,000
Sausage in oil	197,000	222,000
Tripe	13,000	212,000
Brains	...	212,000
Bacon	119,000	548,000
All other with meat and/or meat by-products—		
20% or more	284,000	2,787,000
Less than 20%	68,000	19,986,000
Total†	30,866,000	67,841,000

This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

lard was refined during January-May 1950 than during the comparable period of 1949.

There were 259,000 lbs. less pork fat rendered during May than a month earlier, but the current amount was 129,000 lbs. larger than output in May, 1949. Pork fat refining operations were ahead of April, but 170,000 lbs. below the amount recorded a year earlier.

**SHIPPERS  
OF  
MIXED CARS  
OF  
PORK, BEEF  
AND  
PROVISIONS**



**KREY Tenderated Hams**

THE HAM WITH A  
REPUTATION FOR  
SATISFACTION  
AND PROFIT!

**KREY PACKING COMPANY**  
ESTABLISHED 1882  
ST. LOUIS 7, MISSOURI

**Eastern Representatives**

**VINCE J. SCHMITZ**  
400 F St. N. W.  
Washington 4, D. C.

**A. I. HOLBROOK**  
74 Wamen  
Buffalo,  
N. Y.

**STANDARD  
BEEF COMPANY**  
167 State St.,  
New Haven,  
Connecticut

**ROY WALDECK**  
443 Broad  
Newark, N. J.

**M. WEINSTEIN  
& CO.**  
122 N. Delaware  
Philadelphia, Pa.

**WESTERN  
BEEF COMPANY**  
486 Water St.,  
Bridgeport,  
Connecticut

cumulative  
so slightly  
red during  
r a month  
rger than  
ng opera-  
ose of both  
y 4,267,000  
vely. The  
d rendered  
r, but less

#### DUCTS FECTION

ed product  
Consumer  
packages  
or shelf  
sizes  
(under  
3 lbs.)

9,007,000  
282,000  
2,313,000  
3,174,000  
3,431,000

1,198,000  
120,000

3,187,000  
770,000  
346,000  
125,000

1,697,000  
2,850,000

279,000

1,583,000  
687,000

1,368,000  
9,822,000  
222,000  
762,000  
212,000  
843,000

2,787,000  
9,986,000  
7,841,000  
pounds"  
been in-  
e due to  
one dis-  
curing

ary-May  
le period

ess pork  
a month  
unt was  
in May,  
ons were  
s. below  
earlier.

tives

ALDECK  
Broad  
k, N. J.

STEIN  
O.

elaware  
bia, Pa.

ERN  
MPANY  
ter St.,  
port,  
cticut

4, 1950

## TROUBLE MAY BE ONLY 1 FOOT AWAY



Look out for trouble from cracked, broken floors. Repair at once with CLEVE-O-CEMENT.

Cleve-O-Cement patches broken, rutted floors quickly and easily. Anyone can apply it. Dries rock-hard overnight. Becomes 28 times harder than ordinary cement. Adheres perfectly to surrounding floor. Unaffected by heat, cold, live steam, water, oil, grease and most acids. Can be applied over damp floors. Designed especially for cold rooms, refrigerators, food and meat packing plants, dairies and ice cream plants, laundries and bottling plants, cold rooms and refrigerators—any floor that remains damp and must stand hard wear.

Your supply house can furnish promptly, or send for illustrated Bulletin and Free Test Offer.

### THE MIDLAND PAINT & VARNISH CO.

9119 RENO AVE.

CLEVELAND 5, OHIO



Packed in Tins with Polyethylene Bag for Protection

#### Attention: SANDWICH SPREAD PRODUCERS!

#### • MELLO-MIX SALAD DRESSING — A SPECIAL MEAT PACKERS' BLEND—

has been especially prepared and blended to improve your product, increase your sales and boost your profits. Write!

#### WASS FOOD PRODUCTS COMPANY

1042 West Randolph Street • CHICAGO 7, ILLINOIS

#### HEAVY-DUTY SKID PLATFORM



- HARDWOOD DECK
- DOUBLE STEEL SIDE ANGLES
- STEEL LEGS
- STEEL WORK PAINTED

✓ BOLTED WITH NEVER-LOOSENING STOP NUTS

Made to your Size and Load Capacity!

SKID DIVISION

NASSAU FIBER-CRAFT CO., INC.

GLEN COVE, N. Y.

## FREE

55 answers to  
54 cleaning  
problems



NOW you can find quick answers to 54 big plant sanitation problems in this new, illustrated booklet, the result of Oakite's more than 40 years experience. Its 34 pages are packed with practical, concise advice on such cleaning jobs as:



**SMOKEHOUSE WALLS:** Hot-spray cleaning, removing carbonized deposits, grease. Eliminates hand-scraping, cleaning with steam. Increases smokehouse utility time.



**TROLLEY CLEANING:** Batch-cleaning 500 trolleys in 1 hour—derusting, rust-proofing. No scrubbing or scraping... no breaking or bending of trolleys... no binding of rollers.



**EQUIPMENT:** Removing burned-on deposits, discolorations, hard water scale, rust, and bacteria from belly boxes, offal drums, kettles, curing vats, sausage racks, etc.

**THE 55th ANSWER?** It's service! Personalized, in-plant service gladly given by your neighborhood Oakite Technical Service Representative. He's an expert at cleaning... fitting the material to the job... setting up equipment and procedures... cutting corners to give you the most value for your cleaning dollar. Call him today—or anytime. Or send for new guide to meat plant sanitation. No cost, no obligation.

OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING  
**OAKITE**  
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U. S. & Canada

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

CARCASS BEEF (L.c.l. prices)	
Native steers—	June 21, 1950
Choice, 600-800	47 1/2 @ 48 1/2
Good, 500-700	47 1/2 @ 47 1/2
Good, 700-900	46 1/2 @ 47 1/2
Commercial, 500-700	45 1/2 @ 46 1/2
Utility, 400 up	39 1/2
Commercial cows, 500-800	38
Can. & Cut. cows, north,	35 1/2 up
Bologna bulls, 600 up	39

### STEER BEEF CUTS

500/800 lbs. Carcasses (L.c.l. prices)	
Choice:	
Hinds & ribs	57 @ 50
Hindquarters	57 @ 50
Round	53 @ 57
Loins, trimmed	54 @ 56
Loins & ribs (sets)	77 @ 80
Forequarters	41 @ 43
Backs	44 @ 47
Chucks, square cut	43 @ 46
Ribs	64 @ 68
Briskets	40 @ 42
Navels	18 @ 22

Good:	
Hinds & ribs	54 @ 57
Hindquarters	54 @ 57
Round	53 @ 56
Loins, trimmed	76 @ 79
Loins & ribs (sets)	40 @ 42
Forequarters	40 @ 42
Backs	44 @ 46
Chucks, square cut	43 @ 46
Ribs	55 @ 58
Briskets	40 @ 42
Navels	18 @ 22
Plates	27 @ 29
Hind shanks	30
Fore shanks	28 1/2 @ 31
Bull tenderloins, 5 up	1.07 @ 1.09
Cow tenderloins, 5 up	1.07 @ 1.00

### BEEF PRODUCTS

(L.c.l. prices)	
Tongues, No. 1, 3/4 up,	28 @ 32
fresh or frozen	
Tongues, No. 2, 3/4 up,	21 @ 24
fresh or frozen	
Brains	8 1/2 @ 7
Hearts	28 1/2 @ 29
Livers, selected	52 @ 53 1/2
Livers, regular	48 1/2 @ 49 1/2
Tripe, scalded	13 @ 13 1/2
Tripe, cooked	19 @ 19 1/2
Kidneys, trimmed	10 @ 11
Lips, scalded	15 @ 15 1/2
Lips, unsalted	13 1/2
Lungs	8 @ 8 1/2
Melts	8 @ 8 1/2
Udders	6 @ 6 1/2

### BEEF HAM SETS

(L.c.l. prices)	
Knuckles, 8 lbs. up, bone in	58 1/2
Insides, 12 lbs. up	50 1/2
Outsides, 8 lbs. up	54

### FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	33 @ 35
Veal breads, under 6 oz.	77 @ 80
6 to 12 oz.	81 @ 84
12 oz. up	92 @ 94
Calf tongues	22 @ 23 1/2
Lamb fries	50 @ 53
ox tails, under 3/4 lb.	19 @ 22
Oxer 3/4 lb.	20 @ 25

### WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs.,	53 @ 57 1/2
wrapped	
Hams, skinned, 14/16 lbs.,	56 @ 58
ready-to-eat, wrapped	
Hams, skinned, 16/18 lbs.,	53 @ 58
wrapped	
Hams, skinned, 16/18 lbs.,	50 @ 59 1/2
ready-to-eat, wrapped	
Bacon, fancy, trimmed,	41 1/2 @ 44
brisket off, 8/10 lbs.,	
wrapped	
Bacon, fancy, square cut,	38 1/2 @ 40
seedless, 12/14 lbs.,	
wrapped	
Bacon, No. 1 sliced, 1-lb.	47 @ 50 1/2
open-faced layers	

### CALF & VEAL—HIDE OFF

Carcass (L.c.l. prices)	
Choice, 80/150	45 @ 47
Choice, under 200 lbs.	42 @ 45
Good, 80/150	42 @ 45
Good, under 200 lbs.	39 @ 42
Commercial, 80/150	39 @ 42
Commercial, under 200 lbs.	30 @ 39
Utility, all weights	30 @ 39

### CARCASS SPRING LAMBS

(L.c.l. prices)	
Choice, 40/50	55 @ 57
Good, 40/50	53 @ 55
Commercial, all weights	49 @ 53

### CARCASS MUTTON

(L.c.l. prices)	
Good, 70 down	25 @ 27
Commercial, 70 down	22 @ 25
Utility, 70 down	19 @ 22

### FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/16 lbs.	49 @ 49 1/2
Pork loins, regular,	
under 12 lbs.	45 @ 45 1/2
Pork loins, boneless	54 @ 56
Shoulders, skinned, bone in,	
under 16 lbs.	33 @ 33 1/2
Picnics, 4-6 lbs.	31 1/2 @ 32 1/2
Picnics, 6-8 lbs.	31 1/2 @ 31 1/2
Boston butts, 4-8 lbs.	39 @ 39 1/2
Boneless butts, c.t., 2 1/2-4	51 @ 51
Tenderloins	74 @ 76
Neck bones	12 @ 12 1/2
Livers	24 1/2 @ 25
Kidneys	10 @ 11
Brains, 10 lb. pails	18 1/2 @ 19 1/2
Ears	7 1/2 @ 8
Snouts, lean in	6 1/2 @ 6
Feet, front	7 @ 7 1/2

### SAUSAGE MATERIALS—FRESH

(L.c.l. prices)	
Pork trim., reg.	17 @ 17 1/2
Pork trim., guar. 50% lean	17 1/2 @ 18
Pork trim., spec.	
85% lean	42 @ 43
Pork trim., ex. 95% lean	46 @ 47
Pork cheek meat, trimd.	34 @ 34 1/2
Pork tongues	10 1/2
Bull meat, boneless	48 1/2 @ 49
Bon's cow meat, f.c., C. C. 45	46 1/2 @ 49
Cow chucks, boneless	48 1/2 @ 49
Beef trimmings, 85-90%	42 @ 43
Beef cheek meat, trimd.	33 1/2 @ 34
Beef head meat	33 @ 33 1/2
Shank meat	47 1/2 @ 48
Veal trimmings, bon's	48 @ 48 1/2

### SAUSAGE CASINGS

(F. O. B. Chicago) (L.c.l. prices quoted to manufac- turers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to	
1 1/2 in., 180 pack	42 @ 50
Domestic rounds, over 1 1/2	
in., 140 pack	75 @ 85
Export rounds, wide, over	
1 1/2 in.	1.20 @ 1.40
Export rounds, medium,	
1 1/2 to 1 1/2 in.	75 @ 85
Export rounds, narrow,	
1 1/2 in. under	90 @ 1.10
No. 1 weasands, 24 in. up	10 @ 14
No. 1 weasands, 22 in. up	5 @ 8
No. 2 weasands	5 @ 7
Middles, sewing, 1 1/2 in.	1.00 @ 1.20
Middles, select, wide,	
2 1/2 to 3 in.	1.20 @ 1.35
Middles, select, extra,	
2 1/2 to 3 in.	1.00 @ 1.70
Middles, select, extra,	
2 1/2 in. & up	2.30 @ 2.90
Beef bungs, export No. 1	30 @ 33
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	23 @ 25
10-12 in. wide, flat	11 @ 15
8-10 in. wide, flat	9 1/2 @ 7

Pork casings:	
Extra narrow, 20 mm. &	
dn.	3.35 @ 3.45
Narrow, mediums, 20 @ 32	
Medium, 32 @ 38 mm.	3.40 @ 3.40
Spe. medium, 35 @ 38 mm.	1.65 @ 1.85
Wide, 38 @ 43 mm.	1.55 @ 1.70
Export bungs, 34 in. cut	29 @ 30
Large prime bungs,	
34 in. cut	17 @ 19
Medium prime bungs,	
34 in. cut	10 @ 16
Small prime bungs	9 @ 10
Middles, per set, cap off	45 @ 54

### DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	85 @ 86
Thuringer	32 @ 35
Farmer	71
Holsteiner	71
B. C. Salami	80 @ 82
B. C. Salami, new con.	48
Genoa style salami, ch.	84 @ 89
Pepperoni	71
Mortadella, new condition	51
Italian style hams	78
Cappicola (cooked)	70

### DOMESTIC SAUSAGE

(L.c.l. prices)	
Pork sausage, hog casings	41 @ 45
Pork sausage, bulk	37 1/2
Frankfurters, sheep casings	47 @ 50 1/2
Frankfurters, hog casings	47 1/2
Frankfurters, skinless	44 @ 45
Bologna	41 @ 44
Bologna, artificial casings	42 @ 43
Smoked liver, hog bungs	40 @ 45
New Eng. lunch, specialty	54 @ 57
Mixed luncheon spec., ch.	49 @ 52
Tongue and blood	39 @ 44
Blood sausage	31 1/2
Souse	30 1/2
Polish sausage, fresh	36
Polish sausage, smoked	47

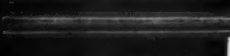
### SPICES

(Basis Chgo., orig. bbls., bags, bales)	
	Whole Ground
Allspice, prime	29 33
Refracted	31 35
Chili powder	37 37
Chili pepper	30 @ 39
Cloves, Zanzibar	34 38
Ginger, Jam., unbl.	60 64
Ginger, African	51 50
Cochin	
Mace, fcy, Banda	
East Indies	1.28
West Indies	1.15
Mustard, flour, fcy.	30
No. 1	26
West India Nutmeg	52
Paprika, Spanish	48 @ 64
Pepper, Cayenne	72
Red. No. 1	62
Pepper, Packers	1.30 1.76
Pepper, white	2.38 2.61
Pepper, Black	
Malabar	1.30 1.38
Black Lampong	1.30 1.38

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 20	San Francisco June 20	No. Portland June 20
<b>FRESH BEEF: (Carcass)</b>			
<b>STEER:</b>			
<b>Good:</b>			
500-600 lbs.	\$48.00 @ 49.00	\$48.00 @ 50.00	\$49.00 @ 49.50
600-700 lbs.	47.00 @ 48.00	48.00 @ 49.00	48.50 @ 49.00
Commercial:			
400-600 lbs.	46.00 @ 47.00	47.00 @ 49.00	47.50 @ 48.50
<b>Utility:</b>			
400-600 lbs.	40.00 @ 43.00	43.00 @ 45.00	41.00 @ 45.00
<b>COW:</b>			
Commercial, all wts.	37.00 @ 38.00	39.00 @ 43.00	40.00 @ 42.00
Cutter, all wts.	34.00 @ 35.00	34.00 @ 36.00	34.50 @ 35.50
<b>FRESH CALF: (Skin-Off)</b>			
<b>Good:</b>			
200 lbs. down	48.00 @ 51.00	45.00 @ 48.00	45.00 @ 47.00
<b>Commercial:</b>			
200 lbs. down	44.00 @ 46.00	42.00 @ 45.00	41.00 @ 42.00
<b>SPRING LAMB (Carcass):</b>			
<b>Choice:</b>			
40-50 lbs.	50.00 @ 52.00	50.00 @ 52.00	50.00 @ 51.00
50-60 lbs.	48.00 @ 50.00	48.00 @ 50.00	49.00 @ 50.00
<b>Good:</b>			
40-50 lbs.	50.00 @ 51.00	49.00 @ 52.00	50.00 @ 51.00
50-60 lbs.	48.00 @ 50.00	47.00 @ 50.00	49.00 @ 50.00
Commercial, all wts.	47.00 @ 50.00	47.00 @ 50.00	47.00 @ 48.00
Utility, all wts.	45.00 @ 47.00	38.00 @ 47.00	40.00 @ 45.00
<b>MUTTON (EWE):</b>			
<b>Good, 75 lbs. dn.</b>			
Commercial, 70 lbs. dn.	22.00 @ 23.00	20.00 @ 22.00	21.00 @ 24.00
	18.00 @ 20.00	20.00 @ 22.00	20.00 @ 22.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>			
		(Shipper Style)	(Shipper Style)
80-120 lbs.	31.50 @ 33.00	32.00 @ 34.00	31.00 @ 32.00
120-160 lbs.		30.00 @ 32.00	
<b>FRESH PORK CUTS NO. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	48.00 @ 51.00	54.00 @ 58.00	54.50 @ 58.00
10-12 lbs.	48.00 @ 51.00	52.00 @ 56.00	54.50 @ 58.00
12-16 lbs.	47.00 @ 50.00	50.00 @ 54.00	53.00 @ 55.00
<b>PICNICS:</b>			
4-8 lbs.		34.00 @ 37.00	
<b>PORK CUTS NO. 1:</b>			
<b>HAM, Skinned:</b>			
	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	52.00 @ 57.00	55.00 @ 59.00	55.00 @ 59.00
16-20 lbs.	51.00 @ 57.00	54.00 @ 57.00	55.00 @ 57.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	38.00 @ 45.00	48.00 @ 52.00	48.00 @ 50.00
8-10 lbs.	37.00 @ 44.00	46.00 @ 49.00	44.00 @ 46.00
10-12 lbs.	37.00 @ 44.00		44.00 @ 46.00
<b>LARD, Refined:</b>			
Tierces	13.75 @ 14.75		14.75 @ 15.50
50 lb. cartons & cans	14.00 @ 15.00	14.50 @ 15.50	
1 lb. cartons	15.00 @ 16.50	15.00 @ 16.50	15.00 @ 16.50

### LEADING PACKERS USE



**AIR-O-CHEK**

The casing valve with the internal fulcrum lever

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

**AIR-WAY PUMP & EQUIP. CO.,** 4301 W. Thomas St. Chicago 51, Ill.



ERB's

Gross  
hole for Sam  
21 26  
24 80  
21 26  
19 26  
27 80  
17 20  
63 20  
35 1.4  
RIALS  
Cvt.  
ngo...\$ 8.0  
Y.:  
11.8  
14.4  
13.4  
soda. 2.25  
e of  
unquoted  
0 lb.  
Chgo.  
Per ton  
\$20.4  
26.8  
11.4  
5.3  
7.7  
7.8  
9 lb.  
7.4  
0.3

ICES

No. Portland  
June 26

49.00@49.50  
48.50@49.00  
47.50@48.50  
41.00@45.00

40.00@42.00  
34.50@35.50  
(Skin-Off)

45.00@47.00  
41.00@42.00

50.00@51.00  
49.00@50.00

50.00@51.00  
49.00@50.00  
47.00@48.00  
40.00@45.00

21.00@24.00  
20.00@22.00  
Upper Style  
31.00@32.00

44.50@58.00  
44.50@58.00  
43.00@55.00

(Smoked)  
45.00@59.00  
45.00@57.00

48.00@50.00  
44.00@46.00  
44.00@46.00

44.75@15.50  
45.00@16.00

ent open

51

4, 1950

# IT'S DUPPS FOR RENDERING & SLAUGHTERING EQUIPMENT

CRUSHERS • HYDRAULIC PRESSES •



COMBINATION HOG KILLING OUTFITS



TRACTORS • LAVATORIES • COOKERS • COMBINATION HOG KILLING OUTFITS • CRUSHERS



LAVATORIES • COOKERS • HASHERS •



KILLING TABLES • LANDERS • EXTRACTORS



HYDRAULIC PRESSES • HASHERS • WASHERS • HOISTS • LANDERS • DROPPERS • HAMMER MILLS



COMBINATION HOG KILLING OUTFITS



LANDERS • HASHERS • WASHERS



LANDERS • KILLING TABLES • EXTRACTORS • LAVATORIES • COOKERS • HASHERS • COMBINATION HOG KILLING OUTFITS



OPERS • HAMMER MILLS • HOISTS



TRACTORS • COOKERS • LAVATORIES

THE  
**DUPPS**  
COMPANY  
GERMANTOWN, OHIO

# CHASE Products Protect Your MEAT



## CHASE BARREL COVERS

Coverlin—TOPMILL Barlap laminated with special adhesive to crinkled kraft paper. Duratex—laminated crinkled kraft. Cut to size you need. Easy to apply. *Sharp* color printing to meet your requirements. Send for samples—use coupon below.

## CHASE



## CRINKLED PAPER MEAT COVERS

Make ideal protective covering for meat and meat products. Sturdy; take abuse; flexible and easy to apply. Sizes to meet your needs. Send for samples, use coupon below.

ALSO AVAILABLE — blood-resistant Paper Liver Bags, Veal Covers, and Crinkled Kraft Liners for barrels, bags, boxes, and drums. Send for samples.

mail  
this coupon  
TODAY

CHASE BAG COMPANY  
309 West Jackson Boulevard  
Chicago 6, Illinois

Gentlemen: Please send me more information about

Have Salesman Call.....

Name.....

Address.....

City.....State.....

# CHASE BAG CO.

General Sales Office: 309 W. Jackson Blvd., Chicago 6, Illinois  
Branches Located Coast to Coast

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS		PICNICS	
THURSDAY, JUNE 23, 1950		Fresh or F.F.A.	
<b>REGULAR HAMS</b>		4-6.....31 1/2	
Fresh or Frozen		4-8 range.....30 1/2	
8-10.....46n	S.P.	6-8.....30 1/2	
10-12.....46n	46n	8-10.....28	
12-14.....46n	46n	10-12.....25 1/2	
14-16.....46n	46n	12-14.....25 1/2	
<b>BOILING HAMS</b>		8-up, No. 2's.....25 1/2	
Fresh or Frozen		Inc.....25 1/2	
16-18.....46n	S.P.		
18-20.....44 1/2n	46n	<b>BELLIES</b>	
20-22.....40 1/2n	44 1/2n	Fresh or Frozen	
<b>SKINNED HAMS</b>		6-8.....30 1/2	
Fresh or F.F.A.		8-10.....30 1/2	
10-12.....48 1/2	S.P.	10-12.....29 1/2	
12-14.....48 1/2	48 1/2	12-14.....29 1/2	
14-16.....48 1/2	48 1/2	14-16.....26 1/2	
16-18.....47 @ 47 1/2	47n	16-18.....24 1/2 @ 25	
18-20.....42 1/2	42n	18-20.....23 1/2 @ 24	
20-22.....39 1/2 @ 40	39 1/2n		
22-24.....37 1/2 @ 38	37 1/2n	<b>GR. AMN.</b>	
24-26.....35 1/2 @ 34	35 1/2n	BEL.	
26-28.....32 1/2 @ 32 1/2	32 1/2n	18-20.....21n	
28-up, No. 2's.....32 1/2 @ 32 1/2	32 1/2n	20-25.....19 1/2	
Inc.....		25-30.....18 1/2	
<b>OTHER D.S. MEATS</b>		30-35.....18	
Fresh or Frozen		35-40.....15 1/2	
Regular plates.....13 1/2n	13 1/2n	40-50.....14	
Clear plates.....9 1/2n	9 1/2n	<b>FAT BACKS</b>	
Square jowls.....13n	13n	Green or Frozen	
Jowl butts.....11 1/2 @ 11 1/2	11 1/2	6-8.....9	
S.P. jowls.....11 1/2	11 1/2	8-10.....9 1/2	
		10-12.....10	
		12-14.....10 1/2	
		14-16.....11	
		16-18.....11 1/2	
		18-20.....11 1/2	
		20-25.....11 1/2	

### LARD FUTURES PRICES

MONDAY, JUNE 19, 1950				
Open	High	Low	Close	
July 11.25	11.25	11.12 1/2	11.12 1/2	
Sept. 11.47 1/2	11.52 1/2	11.35	11.35	
Oct. 11.42 1/2	11.42 1/2	11.35	11.35a	
Nov. 11.42 1/2	11.42 1/2	11.30	11.32 1/2a	
Dec. 11.60			11.60	
Sales: 2,680,000 lbs.				
Open interest at close Fri., June 16th: July 749, Sept. 1,500, Oct. 361, Nov. 246, Dec. 102; at close Sat., June 17th: July 746, Sept. 1,513, Oct. 362, Nov. 250 and Dec. 109 lots.				
TUESDAY, JUNE 20, 1950				
July 11.10	11.12 1/2	10.92 1/2	11.12 1/2	
Sept. 11.35	11.37 1/2	11.12 1/2	11.37 1/2a	
Oct. 11.15	11.35	11.12 1/2	11.35a	
Nov. 11.25	11.37 1/2	11.12 1/2	11.35a	
Dec. 11.55	11.60	11.45	11.60	
Sales: 7,390,000 lbs.				
Open interest at close Mon., June 19th: July 734, Sept. 1,521, Oct. 363, Nov. 253 and Dec. 109 lots.				
WEDNESDAY, JUNE 21, 1950				
July 11.50	11.30	11.05	11.07 1/2b	
Sept. 11.42 1/2	11.47 1/2	11.27 1/2	11.32 1/2b	
Oct. 11.45	11.45	11.27 1/2	11.30b	
Nov. 11.45	11.47 1/2	11.25	11.32 1/2	
Dec. 11.70	11.70	11.55	11.57 1/2	
Sales: 5,080,000 lbs.				
Open interest at close Tues., June 20th: July 717, Sept. 1,504, Oct. 362, Nov. 250 and Dec. 115 lots.				
THURSDAY, JUNE 22, 1950				
July 11.10	11.10	11.07 1/2	11.07 1/2	
Sept. 11.40	11.42 1/2	11.30	11.32 1/2	
Oct. 11.42 1/2	11.42 1/2	11.27 1/2	11.32 1/2	
Nov. 11.45	11.45	11.27 1/2	11.30	
Dec. ....			11.60a	
Sales: 2,720,000 lbs.				
Open interest at close Wed., June 21st: July 712, Sept. 1,520, Oct. 362, Nov. 250 and Dec. 116 lots.				
FRIDAY, JUNE 23, 1950				
July 11.05	11.05	10.85	10.90b	
Sept. 11.30	11.30	11.07	11.07	
Oct. 11.30	11.30	11.10	11.10	
Nov. 11.25	11.25	11.10	11.10a	
Dec. 11.50	11.50	11.35	11.35b	
Sales: About 5,000,000 lbs.				
Open interest at close Thurs., June 22nd: July 707, Sept. 1,533, Oct. 363, Nov. 253 and Dec. 116 lots.				

### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
	Tierces	Loose	Leaf
June 17.....	11.20a	9.62 1/2n	9.12 1/2n
June 19.....	11.12 1/2n	9.50a	9.00n
June 20.....	11.12 1/2n	9.50a	9.00n
June 21.....	11.07 1/2n	9.50b	9.00n
June 22.....	11.07 1/2n	9.50	9.00n
June 23.....	10.90n	9.37 1/2n	8.87 1/2n

### CORN-HOG RATIO

The corn-hog ratio at Chicago for the week ended June 17, 1950 was 13.2, the same as for the previous week. However, a year earlier, the ratio was more favorable at 14.9. These ratios were based on No. 3 yellow corn being sold for \$1.464, \$1.491 and \$1.361 per bu., respectively. Barrows and gilts sold for an average of \$19.26 per cwt. during the week of June 17, \$19.61 per cwt. during the week of June 10, and \$20.32 per cwt. for the week ended June 18, 1949.

### CANADIAN STOCKS

Cold storage stocks held on April 1 in Canada were:

	May 1*	Apr. 1	May 1
	1950	1950	1949
	Lbs.	Lbs.	Lbs.
Beef	6,710,000	8,581,000	17,986,000
Veal	2,437,000	1,854,000	2,284,000
Pork	27,572,000	20,512,000	25,848,000
Mutton &			
Lamb	1,577,000	2,387,000	2,115,000

\*Preliminary.

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$13.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	14.00
Kettle rend., tierces, f.o.b. Chicago	14.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	14.75
Lard flakes	15.00
Neutral, tierces, f.o.b. Chicago	15.00
Standard shortening, N. & S.	19.50
Hydrogenated Shortening N. & S.	21.25

\*Del'd.

# MARKET PRICES *New York*

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.c.l. prices)

June 21, 1950

per lb.

City

Choice, 500 lbs./down	50 1/2 @ 52
Good, 500 lbs./down	49 1/2 @ 49 1/2
Commercial, 500 lbs./down	45 1/2 @ 46 1/2
Canner & cutter	38 @ 43
Bologna bulls	42 1/2 @ 43

### BEEF CUTS

(L.c.l. prices)

Choice:	
Hinds & ribs	59 @ 65
Rounds, N. Y. flank off	54 @ 57
Hips, full	63 @ 66
Top sirloins	65 @ 68
Short loins, untrimmed	75 @ 82
Chucks, non-kosher	48 @ 50
Ribs, 30/40 lbs.	68 @ 72
Briskets	38 @ 40
Flanks	19 @ 20
Good:	
Hinds & ribs	56 @ 60
Rounds, N. Y. flank off	53 @ 55
Hips, full	60 @ 64
Top sirloins	63 @ 65
Short loins, untrimmed	68 @ 74
Chucks, non-kosher	47 @ 49
Ribs, 30/40 lbs.	60 @ 64
Briskets	38 @ 40
Flanks	19 @ 20

### FRESH PORK CUTS

(L.c.l. prices)

Western

Hams, regular, 14/down	47 1/2 n
Hams, skinned, 14/down	50
Picnics, 4/8 lbs.	32 1/2
Bellies, sq. cut, seedless	
8/12 lbs.	30 1/2 @ 32
Pork loins, 12/down	46 @ 46 1/2
Boston butts, 4/8 lbs.	40 @ 40 1/2
Spareribs, 3/down	38
Pork trim., regular	18 @ 18 1/2
Pork trim., ex. lean, 95% fat	47 @ 48
	City
Hams, regular, 14/down	49 @ 50
Hams, skinned, 14/down	50 @ 53
Shoulders, N. Y., 12 down	38
Picnics, 4/8 lbs.	34 @ 36
Boston butts, 4/8 lbs.	42 @ 44
Pork loins, 12/down	49 @ 51
Spareribs, 3/down	40 @ 44
Pork trim., regular	18 @ 22

### FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	75
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	35

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	30 @ 30 1/2
137 to 153 lbs.	30 @ 30 1/2
154 to 171 lbs.	30 @ 30 1/2
172 to 188 lbs.	30 @ 30 1/2

## LAMBS

(L.c.l. prices)

Choice lambs	56 1/2 @ 61 1/2
Good lambs	55 @ 61 1/2
Legs, gd. & ch.	61 @ 65
Hindsaddles, gd. & ch.	61 @ 66
Loins, gd. & ch.	68 @ 74

## MUTTON

(L.c.l. prices)

Good, under 70 lbs.	22 @ 25
Comm., under 70 lbs.	19 @ 22

## VEAL—SKIN OFF

(L.c.l. prices)

Choice carcass	44 @ 47
Good carcass	42 @ 44
Commercial carcass	38 @ 42
Utility	

## BUTCHERS' FAT

(L.c.l. prices)

Shop fat	1
Breast fat	1 1/4
Edible suet	1 1/2
Inedible suet	1 1/2

## U. S. FAT IMPORTS

Commodity	April 1950	April 1949
Babassu kernels, lbs.	5,412,000	2,192,000
Castor-beans, lbs.	26,523,000	14,290,000
Castor oil, lbs.	3,218,000	690,000
Flaxseed, lbs.		13,000
Linseed oil, lbs.	63,000	210,000
Copra, short tons	29,092	22,677
Coconut oil, lbs.	7,787,000	2,330,000
Oilseed oil, lbs.	1,823,000	110,000
Olive oil:		
Edible, lbs.	5,595,000	935,000
Inedible, lbs.	43,000	23,000
Palm oil, lbs.	3,081,000	1,805,000
Sesame seed, lbs.	791,000	1,306,000
Tucum kernels, lbs.	5,510,000	9,721,000
Tung oil, lbs.	9,812,000	2,482,000
Sesame oil, edible, lbs.	3,000	3,000
Rapeseed oil, denatured, lbs.	426,000	218,000
Herring oil	246,000	58,000

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JUNE 21, 1950

All quotations in dollars per cwt.

### BEEF:

#### STEER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$50.50-52.00
700-800 lbs.	50.25-51.75

#### Good:

350-500 lbs.	None
500-600 lbs.	48.75-49.75
600-700 lbs.	48.50-49.50
700-800 lbs.	48.25-49.25

#### Commercial:

350-600 lbs.	45.50-46.75
600-700 lbs.	45.50-46.75

#### Utility:

350-600 lbs.	None
--------------	------

#### COW:

Commercial, all wts.	39.25-42.00
Utility, all wts.	38.00-38.75
Cutter, all wts.	None
Canner, all wts.	None

### VEAL—SKIN OFF:

#### Choice:

80-110 lbs.	44.00-47.00
110-150 lbs.	44.00-47.00

#### Good:

80-110 lbs.	None
110-150 lbs.	42.00-44.00
110-150 lbs.	42.00-44.00

#### Commercial:

50-80 lbs.	None
80-110 lbs.	38.00-41.00
110-150 lbs.	40.00-42.00
Utility, all wts.	None

### CALF:

All weights.....None

### SPRING LAMB (All Weights):

Choice	56.00-58.00
Good	55.00-58.00
Commercial	50.00-53.00
Utility	None

### LAMB:

#### Choice:

30-40 lbs.	None
40-45 lbs.	None
45-50 lbs.	None
50-60 lbs.	None

#### Good:

30-40 lbs.	None
40-45 lbs.	None
45-50 lbs.	None
50-60 lbs.	None

#### Commercial, all wts.

Utility, all wts.....None

### MUTTON (EWE): 70 lbs. down:

Good	22.00-25.00
Commercial	19.00-22.00
Utility	None

### FRESH PORK CUTS, LOINS NO. 1:

(BLADELESS INCL.)

8-10 lbs.	46.00-48.00
10-12 lbs.	46.00-48.00
12-16 lbs.	43.00-45.00
16-20 lbs.	35.00-37.00
Butts, Boston Style:	
4-8 lbs.	40.00-42.00
Hams, Skinned, No. 1:	
10-14 lbs.	50.00-52.00
Spareribs, 3 lbs. down	37.00-39.00

attention jobbers!

*Gaucha*  
BRAND  
corned beef  
is Better!



*it's* **ALL BEEF**

FIRST QUALITY GUARANTEED

- GUARANTEED no hearts, lungs or objectionable cuts
- A QUALITY Brand for your QUALITY line
- Best "buy" for a slicing item
- Prices and deliveries guaranteed for 1950

12 - 6 lb. sterile tins to the case

REMEMBER: We do NOT sell direct!

REGULAR DELIVERIES from our warehouses in  
NEW YORK - CHICAGO - PITTSBURGH - DETROIT

**ARTHUR L. PEIRSON, INC.**

189 Chrystie St.

New York 2, N. Y.



# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

(Thursday, June 22, 1950.)

The tallow and grease market had a better tone and increased activity this week. Materials moved in slightly increased volume and improved interest was expressed by domestic users of these products.

On Monday, choice white grease moved into consumption in fair volume and by Tuesday, sizeable trading in various grades moved a larger number of tanks out of producers' hands. Fancy tallow sold at 5 to 5½¢, choice white grease at 4½¢ and yellow at 3½¢ in these trades. Large soapers continued to be inactive and other consumer buyers are credited with buying in this instance. In view of the slow movement during the past several weeks, considerable activity of a similar type will be required to bring producers' inventories to a comfortable level, in the opinion of informed quarters, which estimate saleable midwestern supplies at about 500 tanks of all grades.

Midweek, firmness in offering prices developed with improving inquiry and some trades were reported at fractionally higher prices. The Eastern market declined to 5½¢ for fancy tallow on Monday and yellow grease to 3½¢. Soapers and specialty buyers were reported to have shown little interest, even at the decline; however, export interest was heavy and fancy tallow sold at 6½¢ in drums f.a.s. The market shows signs of resisting further declines at this time.

On the West Coast, the market was nominal at 5½¢ for fancy tallow, 5¢ for prime, 4½¢ for special and 3½¢ for yellow grease.

**TALLOW:** Thursday prices were (carlots delivered usual consuming points): Edible tallow, 5½¢@6¢; fancy, 5½¢@5½¢; choice, 5¢; prime, 4½¢; special 4½¢; No. 1, 4@4½¢; No. 3, 3½¢@3½¢; No. 2, 3½¢.

**GREASES:** Quotations Thursday were: Choice white grease, 4½¢@4½¢; A-white, 4½¢; B-white, 4½¢; yellow, 3½¢@3½¢; house, 3½¢; brown, 3¢; brown (25 acid), 3½¢.

## EDIBLE OIL SHIPMENTS

Total shipments of shortening and edible oil during May, 1950, were 224,831,000 lbs., compared with 206,356,000 lbs. in April and 300,860,000 lbs. in March, according to the Institute of Shortening and Edible Oils, Inc. Shortening shipments accounted for 47.9 per cent of the total May shipments; edible oil, 49.9 per cent; shipments to government agencies, 3 per cent and shipments for commercial export, 1.9.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, June 22, 1950)

### Blood

	Unit	Ammonia
*Unground, per unit of ammonia.....	\$5.50	@3.75

### Digester Feed Tankage Materials

Wet rendered, unground, loose		
Low test .....	*\$8.25	@8.50n
High test .....		7.00
Liquid stick tank cars .....		3.50@3.75

### Packinghouse Feeds

	Carlots,	per ton
50% meat and bone scraps, bulk.....	\$ 95.00	@105.00
55% meat scraps, bulk.....		105.00@115.00
50% feeding tankage, with bone,		
bulk .....		105.00n
60% digester tankage, bulk.....	95.00	@100.00
80% blood meal, bagged.....		130.00
65% special steamed bone meal,		
bagged .....	75.00	@ 80.00

### Fertilizer Materials

High grade tankage, ground		
Per unit ammonia .....	\$6.50n	
Hoof meal, per unit ammonia .....		5.50n

### Dry Rendered Tankage

	Per unit	Protein
Cake .....	*\$1.60	@1.75
Expeller .....		1.60@1.75

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$ 1.75 @ 2.00n
Hide trimmings (green, salted).....	1.25 @ 1.50n
Sinews and pizzles (green, salted)...	1.50n
Cattle jaws, skulls and knuckles,	
per ton .....	60.00@65.00n
Pig skin scraps and trim, per lb.....	6@6½n

### Animal Hair

Winter coll dried, per ton.....	\$ 105.00
Summer coll dried, per ton.....	70.00 @ 75.00
Cattle switches, per piece.....	5 @ 5½
Winter processed, gray, lb.....	13n
Summer processed, gray, lb.....	7½ @ 8n

\*Quoted delivered basis.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point .....	\$35.00
Blood, dried 16% per unit of ammonia.....	6.00n
Unground fish scrap, dried,	
60% protein nominal f.o.b.	
Fish Factory, per unit.....	2.00
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports.....	48.00
in 100-lb. bags.....	51.50
Fertilizer tankage, ground, 10% ammonia,	
10% B.P.L., bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia,	
bulk, per unit of ammonia .....	6.25
Phosphates	
Bone meal, steam, 3 and 50 bags,	
per ton, f.o.b. works.....	\$57.50
Bone meal, raw, 4½% and 50% in bags,	
per ton, f.o.b. works.....	60.00
Superphosphate, bulk, f.o.b. Baltimore,	
19% per unit.....	.76
Dry Rendered Tankage	
50% protein, unground, per unit of protein.....	\$1.50

## EASTERN FERTILIZER MARKET

New York, June 22, 1950

The crackling market was established at \$1.50, f.o.b. New York, although some outside low test material sold at \$1.55, f.o.b. shipping point.

No sales were reported of wet rendered tankage and blood, and these markets were purely nominal due to lack of buying interest.

## ARGENTINA BOOSTS TALLOW, FATS EXPORTS TO EUROPE

Argentine exports of tallow and cattle fats in the first quarter of 1950 were up more than 40 per cent from the comparable period of 1949, according to the American Embassy, Buenos Aires. Shipments totaled 26,402,000 lbs. where as the January-March 1949 total was 18,592,000 lbs. Tallow, totaling 17,340,000 lbs., accounted for 66 per cent of all animal fats and oils (excluding lard) exported in the first quarter, and cattle fat exports during this period totaled 1,568,000 lbs. About 80 per cent of the total quantity of tallow, cattle fats and oils went to European countries, with Sweden, the United Kingdom, Italy and Finland taking the major share. Exports of tallow and cattle fats and oils in 1949 at 78,712,000 lbs. were down about 40 per cent from the 136,266,000 lbs. exported in 1948 when shipments were slightly greater than the prewar average.

Lard exports for the first quarter this year totaled 22,716,000 lbs., which was seven times the amount exported in the first quarter of 1949, one-fourth greater than the total volume exported during 1949, and one-third greater than the annual prewar exports. Almost all of the lard exports during the first quarter of this year went to Sweden, Austria, Finland and the U. K.

## OLEOMARGARINE PRODUCTION

There were 35,323,691 lbs. of uncolored margarine produced in April, 1950, compared with 54,570,097 lbs. in the same month a year earlier, according to the National Association of Margarine Manufacturers. Total withdrawn tax paid in April, 1950, was 36,679,077 lbs., compared with 54,313,235 lbs. in April, 1949.

Colored margarine output totaled 18,492,908 lbs., compared with 11,095,055 lbs. in April last year. Total withdrawn tax paid in April, 1950, was 18,124,344 lbs., compared with 10,409,087 lbs. a year earlier.

The April ingredient schedule of uncolored margarine was as follows:

	Apr., 1950	Apr., 1949
	lbs.	lbs.
Butter flavor .....	3,538	5,855
Corn oil .....	10,610	27,578
Cottonseed oil .....	17,350,396	27,450,388
Derivative of glycerine.....	51,206	85,335
Diacyl .....	48	92
Lecithin .....	73,090	96,139
Milk .....	5,910,557	9,089,995
Monostearine .....	28,256	47,090
Neutral lard .....	208,386	371,338
Oleo oil .....	153,667	272,145
Oleo stearine .....	217,893	242,345
Oleo stock .....	18,725	40,970
Peanut oil .....	1,799	578
Salt .....	1,075,535	1,680,789
Soda (benzoate of) .....	25,161	37,100
Sodium sulpho acetate.....		4,117
Soya bean flakes.....	1,856	480
Soya bean oil.....	10,813,888	16,171,013
Vitamin concentrate .....	5,850	8,487
Total .....	35,950,511	55,637,662

LS

ALLOW,  
EUROPE

w and cat-  
1950 were  
from the  
according to  
enos Aires  
lbs. where-  
total was  
ng 17,340,  
er cent of  
(excluding  
arter, and  
period to-  
0 per cent  
low, cattle  
ean coun-  
ited King-  
aking the  
allow and  
at 78,712,  
0 per cent  
ported in  
e slightly  
rage.

t quarter  
bs., which  
exported  
one-fourth  
exported  
ater than  
Almost all  
the first  
Sweden,  
K.

DUCTION

. of un-  
in April,  
97 lbs. in  
, accord-  
ation of  
tal with-  
950, was  
54,313,-

totalled  
11,095,-  
tal with-  
950, was  
10,409,-

e of un-  
WS:

Apr., 1949  
lbs.  
8,833  
27,576  
27,450,368  
83,335  
92  
99,139  
9,089,965  
47,000  
371,536  
272,145  
242,945  
40,970  
576  
1,680,789  
37,109  
4,117  
4,490  
16,171,018  
8,437

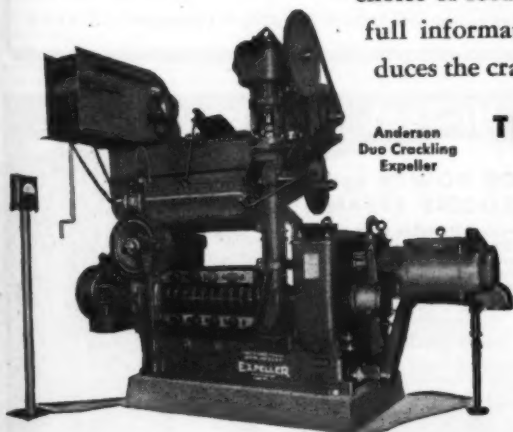
55,637,662

4, 1950

We love that  
**EXPELLER\***  
Crackling Flavor!



There's no doubt about it, if the barnyard folk could talk they'd say "We love that Expeller crackling flavor!" That's why the crackling department that processes cracklings the Expeller way has a distinct advantage. Expeller cracklings are in greater demand because of their greater palatability. Expeller cracklings have higher protein content, too, as they have far less fat than ordinary cake. In addition feed millers prefer Expeller meat scrap because it does not "set up" in bags. The meat scrap screens more readily than hydraulic cake and practically no fluff tails off the screen. It's smart business to process cracklings the Expeller way. Expeller cracklings are the first choice of feed millers everywhere. Write us today for full information on Expellers—equipment that produces the cracklings with the greatest market demand.



Anderson  
Duo Crackling  
Expeller

**THE V. D. ANDERSON COMPANY**  
1965 W. 96th Street • Cleveland 2, Ohio

*Only* **ANDERSON**  
*makes* **EXPELLERS\***

\*Exclusive Trade Mark Reg. in U. S. Pat. Off. and in Foreign Countries

## VEGETABLE OILS

(Thursday, June 22, 1950.)

A mixed situation with a light volume of trade prevailed in the crude edible vegetable oil markets this week. Some prices were advancing and others declining in sales at wide ranges. Corn oil lowered  $\frac{3}{4}$ c from a week ago. Peanut oil and coconut oil declined  $\frac{1}{4}$ c. Cottonseed oil showed a decrease of  $\frac{1}{4}$ @ $\frac{3}{4}$ c, with soybean oil, up  $\frac{1}{4}$ c, being the only advancing price.

The Institute of Shortening and Edible Oils, Inc., released statistics showing that shipments of edible oils in May totaled 112,236,000 lbs. This represented an increase of 16,365,000 lbs. from the preceding month, but was 11,473,000 lbs. less than in May 1949.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	13 $\frac{1}{2}$ n
Southeast	13 $\frac{1}{2}$ n
Texas	13 $\frac{1}{2}$ n
Corn oil, in tanks, f.o.b. mills	14n
Soybean oil, in tanks, f.o.b. mills, Midwest	12 $\frac{1}{2}$ pd
Peanut oil, f.o.b. Southern Mills	13 $\frac{1}{2}$ n
Coconut oil, Pacific Coast	12 $\frac{1}{2}$ n
Cottonseed foots	
Midwest and West Coast	1 $\frac{1}{2}$ @2
East	1 $\frac{1}{2}$ @2

## OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable	27
White animal fat	27
Milk churned pastry	24
Water churned pastry	23

**CORN OIL:** This product moved in good volume early in the week. The majority of the early sales were at 14c, with sales at select points noted at 14 $\frac{1}{4}$ c. Later an absence of buyers developed, causing a nominal market. On Thursday corn oil became quoted at 14c nominally.

**SOYBEAN OIL:** Early sales were reported at 12 $\frac{1}{2}$ c, with buying interest continuing at that level. Midweek sales were at 12 $\frac{1}{2}$ c and 12 $\frac{3}{4}$ c, and again buying interest continued. On Thursday sales ranged from 12 $\frac{1}{2}$ c to 12 $\frac{3}{4}$ c.

**PEANUT OIL:** Sales at wide ranges were recorded throughout the week. The majority of buying interest developed at 13 $\frac{1}{4}$ c. Because of this interest and the mixed offerings, sales ranged from 13 $\frac{1}{4}$ c to 13 $\frac{3}{4}$ c.

**COCONUT OIL:** Sales were made at 12 $\frac{1}{2}$ c during the first three days of the week. After these sales, buyers held fast to 12 $\frac{1}{2}$ c bids. Sellers, on the other hand, refused to sell for less than 12 $\frac{1}{2}$ c. This situation caused an extremely dull market on Thursday and the market became quoted at 12 $\frac{1}{2}$ c nominal.

**COTTONSEED OIL:** Texas oil sold for 13 $\frac{1}{4}$ c late last week and on Monday of this week. Valley oil sold for 13 $\frac{1}{4}$ c on Monday. The only midweek sales were in Texas for 13 $\frac{1}{4}$ c; the other sections were dull. On Thursday, Texas was nominal at 13 $\frac{1}{4}$ c, with Valley and Southeast quoted nominal at 13 $\frac{1}{4}$ c.

The quotations for the first four days

of the week at New York for cottonseed oil futures were reported as follows:

### MONDAY, JUNE 19, 1950

	Open	High	Low	Close	Pr. d
July	15.45	15.00	15.35	*15.35	15.25
Sept.	15.20	15.30	15.10	15.14	15.00
Oct.	*14.40	14.50	14.35	14.40	14.25
Dec.	14.28	14.36	14.16	14.25	14.00
Jan.	.....	.....	.....	.....	.....
Mar.	*14.18	14.30	14.20	14.22	14.00
May	*14.18	14.20	14.20	*14.16	14.00

Total sales: 323 contracts.

### TUESDAY, JUNE 20, 1950

	Open	High	Low	Close	Pr. d
July	*15.30	15.76	15.35	*15.74	15.25
Sept.	*15.12	15.39	15.02	*15.40	15.11
Oct.	14.45	14.77	14.35	14.70	14.40
Dec.	*14.20	14.47	14.11	14.46	14.25
Jan.	.....	.....	.....	.....	.....
Mar.	*14.18	14.45	14.17	*14.43	14.22
May	*14.18	.....	.....	*14.40	14.11

Total sales: 359 contracts.

### WEDNESDAY, JUNE 21, 1950

	Open	High	Low	Close	Pr. d
July	*15.75	15.82	15.68	*15.73	15.74
Sept.	15.50	15.00	15.33	15.42	15.00
Oct.	14.85	14.86	14.70	14.70	14.70
Dec.	14.55	14.60	14.38	14.42	14.40
Jan.	.....	.....	.....	.....	.....
Mar.	*14.50	14.45	14.45	*14.35	14.41
May	14.55	14.55	14.38	14.39	14.40

Total sales: 308 contracts.

### THURSDAY, JUNE 22, 1950

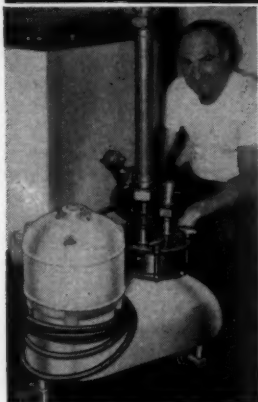
	Open	High	Low	Close	Pr. d
July	*15.50	15.78	15.67	*15.79	15.73
Sept.	15.40	15.50	15.34	15.49	15.42
Oct.	*14.65	14.85	14.57	14.75	14.70
Dec.	*14.35	14.54	14.40	14.48	14.42
Jan.	.....	.....	.....	.....	.....
Mar.	*14.30	14.42	14.42	*14.42	14.40
May	*14.30	14.47	14.42	*14.41	14.39

Total sales: 181 contracts.

\*Bld.

How is consumer purchasing power holding up? Will more people be able to spend more money for meat during the months to come? The packer will find information to help him answer these questions in the pages of THE NATIONAL PROVISIONER.

## VIKING "SANITORS" ARE BUILT FOR YOUR NEEDS



The series 170, complete "Sanitor" unit delivers whole milk from pasteurizer to cooler and bottling machine.

Fig. 172. The conventional V-belt drive unit with Sanitor pump.

The 3A approved Viking "Sanitor" pump comes in four basic sizes, 20, 35, 50 and 90 gpm. Units are built in the complete sanitary mounting arrangement with sanitary motor, drive and case.

Or, the same "Sanitor" pump with bracket and stub shaft can be used as a replacement pump to install on your older Viking sanitary units.

Or, the "Sanitor" is furnished in the conventional drive arrangements of V-belt, gear, flat belt, Straitline or vertical mountings.

Whatever your needs, know what these completely sanitary pumps can do for you. They deliver liquids smoothly without pulsation. They take-down quickly and easily for cleaning. They have only five basic parts to the pump.

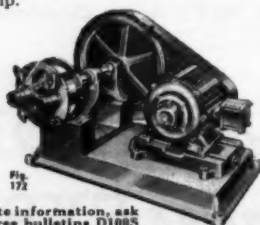


Fig. 172

For complete information, ask today for free bulletins D1085 and E1005.



**Viking** PUMP COMPANY  
Cedar Falls, Iowa

## FOR QUICK, DEPENDABLE RESULTS...

PHONE OR WIRE

## PACKING HOUSE BY-PRODUCTS CO.

Complete Brokerage Service

HIDES • SKINS • BEEF • PROVISIONS  
TALLOW • GREASE • TANKAGE

NICK BEUCHER, JR., PRES.

JOHN LINDQUIST, V. PRES.

110 NORTH FRANKLIN STREET • CHICAGO 6, ILL.

Telephone: DE arborn 2-7250 • Teletype: CG 1469

## Hi-Test

## KEWANEE

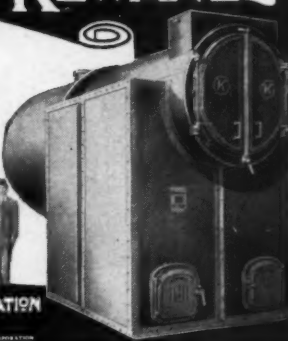
### FOR POWER and PROCESS STEAM

All-welded Portable with fire-box for refractory lining and fuel-conserving 2-pass tubes. A Q-u-i-c-k Steamer. 6 sizes, 50 to 150 H.P., 125 and 150 lbs. W.P.

80 Years Boilermakers

WRITE Dept. 80-B7 for 6" scale with pipe diameter markings.

**KEWANEE BOILER CORPORATION**  
KEWANEE, ILLINOIS  
Division of American Boiler & Standard Sanitary Corporation





lose	Pr. d.
5.35	15.25
5.14	15.00
4.40	14.25
4.25	14.00
4.22	14.00
4.16	14.00

7.74	15.30
6.40	15.31
4.70	14.40
4.46	14.25
4.43	14.25
4.40	14.14

7.73	15.74
4.32	15.40
4.70	14.70
4.42	14.46
4.35	14.43
4.39	14.40

7.79	15.70
4.49	15.40
4.75	14.70
4.48	14.42
4.42	14.25
4.41	14.25

g power  
be able  
during  
ker will  
answer  
of THE

0.

RES.

LL.

69

7

# HIDES AND SKINS

Total of about 92,000 hides traded during the week and not one price change recorded—Almost one-half of all sales in light cows—About 19,000 branded steers and 15,000 branded cows traded—Other markets rather inactive, but mostly steady.

## Chicago

**PACKER HIDES:** Early in the week there was some "bearish" talk, based largely on the scheduled unloadings in the near future of foreign hides. As the week progressed active trade developed, all at steady figures. The feature of the week's trade was the oddity that while nearly 100,000 hides were sold not one price change was made.

The trading was largely concentrated in light cows, with the balance about equally divided in branded steers, branded cows and heavy native steers, with only a few other types moved in carlot trades. It could be summarized as a rather peculiar week, with trading all at steady prices and narrow in scope, but with the volume heavy.

About 44,000 light cows, or just about one-half of the total trade was in light cows, with all points included. Sales were at 25c, 25½c, 26c and 26½c. Couple sales were made about midweek with a ¼c concession for May saltings, but the few that were moved this way could hardly be called representative.

In two trades, one of 8,500 and the other of 4,000, branded cows sold at 24 and 24½c, depending on points and steady. Total of eight trades, aggregating 10,600 heavy native steers, was made at 23½c; in two instances this price was figured on an adjusted basis because of kosher.

Early in the week the Association sold some branded steers P.T., but subsequent packer sales of about 19,000, mostly Colorados, were all steady at 19½c for the Colorados and 20c for the butts and heavy Texas. In the trading nearly 4,000 heavy Texas and 3,000 butts were sold, with the balance in Colorados.

Car bulls sold at 15½c and 14½c. In one sale 2,800 river heavy cows sold at 25c, with a second sale of 700 St. Paul at 25½c. Car light branded steers sold 24½c and car light native steers sold at 26c to conclude the trading for the week. Most all sales were June take-off and prices were figured Chicago freight equalized.

**CALFSKINS:** A few export sales in skins were made during the week, but no other trades were reported. Generally speaking packers are sold through most of the balance of the month, and apparently the market is steady. There was a bid of \$3.25 in the market for slunks, but asking prices were considerably higher.

**OUTSIDE SMALL PACKER:** Trading activity in this market was some-

what slower than it has been in recent weeks. It was generally agreed that a combination of the high prices and the curtailment of tanning operations for vacations and the summer season were the prime factors in this slowdown. Notwithstanding the lighter trade, prices remained about steady. In a weight classification or two there was no further repetition of premium prices which were the top of last quoted ranges, but in general prices were all steady.

As was the case last week bulls, and in a spot or two heavy hides, were slow and hard to move, otherwise offerings at the quoted prices could be moved. At the close of the week some premium offerings remained unsold, but most others were sold in the quoted ranges.

**SHEEPSKINS:** A mixed trend developed in sheep pelts during the week. In the trading, No. 2 and No. 3 shearlings appeared slightly easier, while in a sale or two No. 1's brought a slight premium. The surprising part of these price changes is that No. 1 shearlings are becoming more plentiful while the 2's, and especially the 3's, are becoming more and more scarce.

Volume was also off a little during the week, but this was about as much the result of a tight supply situation as

of slackening in demand. A car or two sold early at \$3, \$2.20 and \$1.75. Straight car No. 1's sold \$3. Couple mixed cars 2's and 3's sold \$2.15 and \$1.75, and car of same sold \$2.10 and \$1.70. Late in the week mixed car of No. 1, 2 and 3 shearlings was reported to have sold steady with the above sales, with the exception of the 1's which brought \$3.10. Total of about five cars No. 1's, 2's and 3's sold \$3.10, \$2.30 and \$1.80. Couple cars "genuines" out of Texas sold \$2.70 each. Nothing was reported in pickled skins, while dry pelts were steady at about 35c.

**WEST COAST:** Most packers are sold into the first part of July on the Coast so no sales were reported from this direction. In the small packer market there were three sales not previously reported here. Mixed sale, 1,500 steers and cows was made at 17½c and 22½c. In another almost identical sale the steers brought 18c. In still a third sale, this involving about 1,200 hides, steers brought 18½c. There were indications that some weakness was developing in the heavier steer hides. Bulls were weak and difficult to move.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 17, 1950, were 6,514,000 lbs.; previous week, 5,069,000 lbs.; same week 1949, 7,753,000 lbs.; 1950 to date 144,449,000 lbs.

## Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,  
HOTEL SUPPLIERS, CHAIN STORES,  
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.



U. S. Inspected MEATS ONLY

## [Bull Meat]

- ☐ Beef Clods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

**B. Schwartz & Co.**

2055 W. PERSHING ROAD, CHICAGO 9, ILL. (Teletype CG 427)

Look for the Cost Control Sign on all Barrels and Cartons

# N. Y. HIDE FUTURES

MONDAY, JUNE 19, 1950

	Open	High	Low	Close
July	22.65b			22.75b
Sept.	19.93b	19.99	19.65	19.90b
Oct.	20.20b	20.05	19.85	22.75b
Jan.	19.80b			19.97b
Mar.	19.80b			22.35b
Apr.	19.60b			19.73b
June	19.60b			22.00b

Closing 12 to 13 points lower; sales 28 lots.

TUESDAY, JUNE 20, 1950

July	22.60b			22.90b
Sept.	19.75b	20.10	19.75	20.06
Oct.	22.50b	22.90	22.90	22.90b
Dec.	19.85b	20.05	19.90	20.11b
Jan.	19.60b			22.50b
Mar.	19.60b	19.90	19.65	19.90b
Apr.	19.30b			22.15b
June	19.30b			19.65b

Closing 14 to 17 points higher; sales 27 lots.

WEDNESDAY, JUNE 21, 1950

July	22.75b			23.15b
Sept.	19.90b	20.35	20.20	20.30b
Oct.	20.05b	20.50	20.38	23.15b
Dec.	19.80b	20.25	20.25	20.42b
Jan.	19.80b			22.75b
Mar.	19.80b			20.17b
Apr.	19.80b			22.40b
June	19.80b			19.92b

Closing 24 to 31 points higher; sales 31 lots.

THURSDAY, JUNE 22, 1950

July	23.15b			23.13b
Sept.	20.35b	20.42	20.28	20.28
Oct.	20.35b	20.40	20.45	23.13b
Dec.	20.35b	20.40	20.45	20.45
Jan.	20.35b	20.30	20.28	22.73b
Mar.	20.35b			20.20b
Apr.	20.35b			22.38b
June	20.35b			19.95b

Closing 2 points down to 3 points up; sales 37 lots.

FRIDAY, JUNE 23, 1950

July	23.00b			23.20b
Sept.	20.20b	20.40	20.22	20.35b
Oct.	20.20b	20.40	20.22	23.20b
Dec.	20.45b	20.50	20.40	20.45b
Jan.	20.20b			22.80b
Mar.	20.20b			20.20b
Apr.	20.20b			22.45b
June	19.90b			19.95b

Closing unchanged to 7 points higher; sales 26 lots.

# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1949
	Week ended June 22, 1950	Previous Week	
Nat. str.	23 1/2 @ 26 1/2	23 1/2 @ 26 1/2	20 @ 23 1/2
Hvy. Tex. str.	20	20	17 1/2
Hvy. butt.	20	20	17 1/2
brnd'd str.	20	20	17 1/2
Hvy. Col. str.	19 1/2	19 1/2	17
Ex-light Tex.	20	20	17
str.	27 1/2 @ 27 1/2	27 1/2 @ 27 1/2	25 1/2
Brnd'd cows	24 @ 24 1/2	24 @ 24 1/2	20
Hvy. nat. cows	25 @ 25 1/2	25 @ 25 1/2	20
Lt. nat. cows	25 @ 26 1/2	25 @ 26 1/2	23 @ 23 1/2
Nat. bulls	15 1/2 @ 16 1/2	15 1/2 @ 16 1/2	16 @ 16 1/2
Brnd'd bulls	14 1/2 @ 15 1/2	14 1/2 @ 15 1/2	15 @ 15 1/2
Calfskins, Nor.	62 1/2 @ 66	62 1/2 @ 66	60 @ 62 1/2
Kips, Nor. nat.	50	50	48
Kips, Nor. brnd.	47 1/2	47 1/2	45 1/2
Slunks, reg.	3.25	3.25	2.85
Slunks, hrls.	.90	.90	.90 @ .95

## CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	25 1/2 @ 26	25 1/2 @ 26 1/2	18 @ 20
50-52 lb. aver.	23 @ 23 1/2	23 @ 23 1/2	17 @ 19
63-65 lb. aver.	19 1/2	19 1/2 @ 20	12 @ 13
Nat. bulls	13 @ 14	13 @ 14	11 @ 12
Calfskins	46 @ 48	46 @ 48	38 @ 40
Kips, nat.	32 @ 34	32 @ 34	30 @ 32
Slunks, reg.	2.60 @ 2.75	2.60 @ 2.75	2.00 @ 2.25
Slunks, hrls.	.70	.80	.50 @ .75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Allweights,				
50-52	19 @ 20	19 1/2 @ 20	15 @ 16 1/2	
Bulls	10 @ 11	10 @ 11	10 @ 11	
Calfskins	27 @ 28	27 @ 28	23 @ 25	
Kipskins	24 @ 25	24 @ 25	20 @ 23	

All country hides and skins quoted on flat trimmed basis.

## SHEEPSKINS, ETC.

Pkr. shearings,				
No. 1	3.00 @ 3.10	3.00	2.50 @ 2.85	
Dry pelts	35	35	29 @ 31	
Horsehides,				
untrimd.	11.00 @ 12.00	11.50 @ 12.00	9.00 @ 9.50	

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$20.50; the average, \$18.00. Provision prices were quoted as follows: Under 12 pork loins, 44@44 1/2; 10/14 green skinned hams, 48 1/2; 4/8 Boston butts, 38@38 1/2; 16/down pork shoulders, 32@32 1/2; 3/down spareribs, 36; 8/12 fat backs, 9 1/2 @ 10; regular pork trimmings, 16@16 1/2; 18/20 DS bellies, 21n; 4/6 green picnics, 31 1/4; 8/up green picnics, 25 1/2.

P.S. loose lard was quoted at 9.37 1/2n and P.S. lard in tierces at 10.90n.

### Cottonseed Oil

The closing futures quotations at New York were: July 15.33; Sept. 15.08; Oct., 14.20; Dec. 13.92; Mar. 13.92; May 13.89b, 13.92a. Sales totaled 440 lots.

## VACCINATION PHASE IN AFTOSA WAR NEARS END

A shift of strategy in the fight against aftosa in the infected zone of Mexico is now under way and by the end of August the joint Mexico-United States commission for the eradication of foot-and-mouth disease expects to have virtually completed vaccination and turned its almost complete attention to inspection.

As of June 1 the commission had administered a total of 57,450,359 doses of vaccine to the animals in the infected zone—approximately the size of Texas—and was more than 67 per cent through with the fourth and final vaccination. The commission has stopped making vaccine but has a backlog of approximately 10,000,000 doses held for any emergency that may arise.

Scientists of both Mexico and United States, who are directing the campaign, are encouraged by the fact that not one single case of aftosa has been discovered in Mexico this year.

Approximately one-fourth of the animal population of the infected zone is now without immunity. As of June 1, a total of 3,816,725 had lost their immunity. By the end of July 7,724,000 animals will no longer have immunity from the vaccine. This is according to a planned schedule to permit sectors of the infected zone gradually to lose their immunity under the eye of task forces held ready to meet any emergency.

Rumors of a possibility of the border between the United States and Mexico being reopened at some early date have been declared false. There is no chance whatsoever of the border being opened in 1951 regardless of the success of the eradication program and there is every indication that the inspection campaign will continue on into 1952, official sources disclosed.



The form bovine looks divine!

IN **PIN-TITE** REINFORCED SHROUD CLOTHS (Reg. U. S. Pat. Off.)

**PIN-TITE** pulls tight and pins tight.

**PIN-TITE** bleaches white and marbleizes.

**PIN-TITE!**

the cloth with the bold red stripe.

by the makers of **Form-Best Full-Length Stockinettes**

*Cincinnati Cotton Products COMPANY*  
Cincinnati 14, Ohio

# LIVESTOCK MARKETS *Weekly Review*

## Sheep Kill Shows Large Increase in May Over Year Ago

**S**LAUGHTER of cattle, hogs and sheep in May increased compared with a year ago, the largest percentage increase being in sheep. Cattle slaughter was the second largest on record for the month, being exceeded only in 1947 when May slaughter totaled 1,263,755. Slaughter of hogs was also larger than usual for the month, being the largest ever recorded in May except during the war years of 1943 and 1944. Sheep and lamb slaughter was second smallest for the month since 1922.

Slaughter of 1,075,370 cattle was 12 per cent above April, 5 per cent above May last year and 10 per cent above the five-year average. Slaughter of 5,157,474 cattle during the five months this year was 2 per cent below last year and 3 per cent below the five-year average.

Calf slaughter totaling 496,445 head was one per cent above April, 3 per cent below a year ago and 3 per cent below the five-year average. The five-month slaughter of 2,484,365 calves was 6 per cent below last year and the five-year average.

There were 4,338,414 hogs slaughtered during May, which was one per cent above April, 17 per cent above May last year, and 16 per cent above the five-year average. Slaughter of 23,709,683 hogs during the five months this year was 11 per cent above a year ago and 17 per cent above the five-year average.

Slaughter of 941,304 sheep and lambs was 13 per cent above April and 24 per cent above May last year, but 25 per cent below the five-year average. Slaughter of 4,653,884 sheep and lambs during the five months this year was slightly below last year and 33 per cent

below the five-year average slaughter. Livestock slaughter under federal in-

spection during May, by centers, was reported as shown in the following table:

FEDERALLY INSPECTED SLAUGHTER			Cattle Calves Hogs Sheep and Lambs				
CATTLE			NORTH ATLANTIC				
1950 1949			New York, Newark, Jersey City				
January .....	1,102,515	1,125,771	Baltimore, Phila.	30,841	49,239	178,680	142,689
February .....	838,975	994,157		24,754	6,441	117,214	4,979
March .....	1,081,525	1,102,081	NORTH CENTRAL				
April .....	959,939	1,024,081	Cinti., Cleve., Indpls.				
May .....	1,075,370	1,024,754	Chicago area	103,947	17,976	274,400	22,816
June .....	1,095,218	1,095,218	St. Paul-Wis. group <sup>1</sup>	111,374	25,065	304,356	40,761
July .....	1,090,467	1,090,467	St. Louis area <sup>2</sup>	45,892	96,781	324,435	20,577
August .....	1,231,818	1,231,818	St. Paul City	45,537	37,534	290,548	38,181
September .....	1,224,273	1,224,273	Omaha	3,185	85,417	85,417	14,413
October .....	1,136,384	1,136,384	Kansas City	50,223	3,185	190,655	47,516
November .....	1,116,437	1,116,437	Iowa & S. Minn. <sup>3</sup>	69,355	12,375	162,385	46,176
December .....	1,064,340	1,064,340	SOUTH-EAST <sup>4</sup>				
CALVES			18,296	11,007	81,639	24,000	
1950 1949			S. CENT. <sup>5</sup>				
January .....	465,086	483,850	WEST <sup>6</sup>	79,098	18,000	245,087	157,703
February .....	443,225	476,437	ROCKY MOUN. TAIN <sup>7</sup>				
March .....	585,673	618,637	PACIFIC <sup>8</sup>	41,171	2,896	57,848	42,974
April .....	493,939	551,538		60,517	15,909	118,008	126,396
May .....	496,445	510,450	Total 32 centers	821,655	314,161	3,159,474	798,268
June .....	533,033	501,256	All other stations	253,715	182,284	1,178,940	143,036
July .....	501,256	549,177	Grand total, May '50	1,075,370	496,445	4,338,414	941,304
August .....	549,177	551,538	Grand total, Apr. '50	959,089	493,936	4,316,251	833,540
September .....	567,607	584,703	Av. May 5-yr. (1945-49)	977,461	514,020	3,727,914	1,258,366
October .....	584,703	510,536	Total Jan.-May '50	5,157,474	2,484,365	23,709,683	4,653,884
HOGS			5,304,735	2,641,925	20,232,498	6,923,950	
1950 1949			Other animals slaughtered during May 1950:				
January .....	5,844,251	5,876,611	Horses, 21,507; goats, 1,525; May 1949: Horses 15,115; goats, 14,646.				
February .....	4,191,117	4,079,542	<sup>1</sup> Includes St. Paul, St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup> Includes St. Louis National Stock Yards, St. Louis, Ill., and St. Louis, Mo. <sup>3</sup> Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup> Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup> Includes St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. <sup>6</sup> Includes Denver, Colo., and Ogden, Salt Lake City, Utah. <sup>7</sup> Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.				
March .....	5,019,630	4,314,668					
April .....	4,316,281	3,893,904					
May .....	4,338,414	3,721,421					
June .....	3,744,799	3,415,421					
July .....	3,164,614	3,879,371					
August .....	3,415,421	4,959,194					
September .....	3,879,371	6,003,067					
October .....	4,959,194	6,477,185					
November .....	6,003,067						
December .....	6,477,185						
SHEEP AND LAMBS			BUFFALO LIVESTOCK				
1950 1949			Receipts and disposition of livestock at Buffalo, N. Y., in May, 1950, were as follows:				
January .....	1,077,418	1,234,543	Cattle	14,458	12,263	12,609	30,490
February .....	863,092	1,045,563	Calves	8,310	7,907	7,012	26,011
March .....	938,168	941,168	Hogs	14,458	12,263	12,609	30,490
April .....	833,540	675,943	Sheep	14,458	12,263	12,609	30,490
May .....	941,304	760,900					
June .....	898,162	898,162					
July .....	976,264	1,125,761					
August .....	1,125,761	1,179,396					
September .....	1,179,396	1,172,286					
October .....	1,172,286	1,060,402					
November .....	1,060,402	1,057,810					
December .....	1,057,810						
-YEAR TO DATE-							
1950 1949							
Cattle .....	5,157,474	5,242,702					
Calves .....	2,484,365	2,651,388					
Hogs .....	23,709,683	21,386,146					
Sheep .....	4,653,884	4,665,817					

**Serving All**  
**KENNETT-MURRAY**  
LIVESTOCK BUYING SERVICE  
**Important Markets!**

CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FT. WAYNE, IND.  
INDIANAPOLIS, IND.  
JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

## WATKINS & POTTS LIVESTOCK BUYERS

NATIONAL STOCK YARDS, ILL. • INDIANAPOLIS, IND.  
UP ton 5-1621 & 5-1622 FR anklin 6397

## THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of  
**QUALITY AMERICAN HOG CASINGS**  
in Great Britain  
8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND  
(Cables: Effemace, London)



## See Big Pork Kill in 50-51

(Continued from page 11.)

North Central, shows spring farrowings as large as intended last December. The North Atlantic and Western regions show the largest departures from the December intentions. The percentages that 1950 spring farrowings are of last year, as shown in the December report, and as now estimated, are as follows: North Atlantic, December 96 per cent, and June 87 per cent; East North Central, 108 and 108; West North Central, 108 and 106; South Atlantic, 106 and 104; South Central, 104 and 101; West, 95 and 90 per cent.

The number of pigs saved per litter in the spring of 1950, at 6.31 pigs, is 2 per cent less than the 6.45 pigs of last year. The record is 6.46 pigs, attained in the spring of 1946. Weather conditions over most of the important hog producing states were not entirely favorable during the peak farrowing months. Reporters generally attributed the smaller number of pigs saved to cold or stormy spring weather. In most of the southern states, weather was generally favorable.

The 1950 spring pig crop shows a further shift to earlier farrowings. The shifting toward earlier litters was quite marked last year and this year's spring farrowing continues that trend. A record proportion of the 1950 spring crop was farrowed in February and March. March farrowings represented 30.5 per cent, an increase from the 29.0 per cent

last year, while February was 12.0 per cent, compared with 10.9 per cent last year. The 10-year averages for these months are: March, 26.7 per cent; February, 9.8 per cent. May represented 16.6 per cent of the total spring farrowings, compared with 17.5 per cent last year and the 10-year average of 19.4 per cent. The May 1950 figure was the second smallest percentage on record for the month. In April, 33.3 per cent were farrowed, compared with 34.1 per cent last year, and the 10-year average of 35.4 per cent. Farrowings in both January and December, which are comparatively small, were less than last year, and less than the 10-year average.

**FALL 1950 INTENTIONS:** Reports on breeding intentions indicate that 6,017,000 sows will farrow in the fall of 1950. This is 291,000 or 5 per cent larger than the number farrowing last fall. If these intentions are realized, the number of sows farrowing during the fall season (June 1 to December 1) would be the third largest on record—exceeded only by the number in the fall of the war years 1942 and 1943. The indicated increase in fall intentions is not uniform over the country. Only the East and West North Central states show increases, while in other regions the number of sows intended for fall farrow is the same as or less than last year. The indicated increase in the West North Central is 11 per cent, and the East North Central, 6 per cent.

If the intentions for fall farrowings

materialize, and the number of pigs saved per litter equals a figure based on the 10-year average with allowance for an upward trend, the 1950 fall pig crop would be about 39,000,000 head. This would be 5 per cent larger than the 1949 fall crop and the third largest on record. A combined pig crop for 1950, at 99,100,000 head, would be 4 per cent larger than last year.

**HOGS ON FARMS JUNE 1:** The number of hogs six months old and over on June 1, including brood sows, was 23,474,000 head, 658,000 head or 3 per cent more than on June 1 last year. This overall increase is due to a 6 per cent increase in the Corn Belt and a slight increase in the South Atlantic states. Elsewhere in the United States, the number of hogs over six months old on June 1 was below last year. The 1949 fall pig crop was 10 per cent larger than the previous year. It is apparent that the greater part of this increase had been marketed by June 1. Total commercial slaughter of hogs in March and April was larger than in the same months last year by 13 per cent and 10 per cent, respectively. The increase over last year in the number of hogs over six months old on farms on June 1 indicates an increase in the slaughter of hogs from the 1949 fall crop during the months of June through September. However, the increase could be greater because of earlier marketings of the 1950 spring pig crop since farrowings were earlier than usual.

# BIGGER PROFITS

when you have the

## "J" Hoist

### on your side!



A mighty mite has joined the famous R & M line of heavier handling equipment. It's the "J" hoist, recommended for service from knocking pen to sales cooler. You'll find this hoist just right for hundreds of lifting jobs, conserving energy, permitting more productive use of manpower. Delivers for only \$204. (This price for model with 1000-lb. capacity, hook suspension, rope control, 10-ft. lift; other models slightly higher.)

Veteran R & M hoist engineers have embodied all the latest technical advances in the "J" design. Lug, hook or trolley mounting . . . adaptable to 7 different beam sizes. Requires little head room. Enclosed block with swivel hook. Weston-type load brake. Single unit housing for positive alignment. Sizes 1/4, 1/2 and 1 ton. Write for bulletin NP451.



## ROBBINS & MYERS, INC.

HOIST & CRANE DIVISION  
Springfield 99, Ohio • Brantford, Ontario

MOTORS • HOISTS • CRANES • FANS • MOYNO PUMPS • FOUNDED 1878

**LIVES**  
Lives  
21, 195  
ministr  
**HOGS (Q**  
hard ho  
HARRO  
Good at  
120-14  
140-16  
160-18  
180-20  
200-22  
220-24  
240-27  
270-30  
300-33  
330-36  
Medium  
160-22  
**SOWS:**  
Good at  
270-30  
300-33  
330-36  
360-40  
Good:  
400-45  
450-50  
Medium  
250-55  
**PIGS (C**  
Medium  
90-1  
**SLAUG**  
**STEER**  
700-  
900-1  
1100-1  
1300-1  
**STEER**  
700-  
900-1  
1100-1  
1300-1  
**STEER**  
700-  
1100-1  
**STEER**  
700-  
**HEIF**  
600-  
800-  
**HEIF**  
600-  
800-  
**HEIF**  
500-  
**HEIF**  
500-  
**COWS**  
Good  
Medi  
Com  
Can.  
**BULL**  
Beef  
Saus  
Saus  
Saus  
com  
**VEAL**  
Good  
Com  
Cull.  
**CALV**  
Good  
Com  
Cull  
**SLAU**  
**SPRI**  
Good  
Med  
Com  
**LAM**  
Good  
Med  
Com  
**EW**  
Good  
Com  
Qu  
and w  
\*Qu  
medu  
sent  
grade

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 21, 1950, were reported by the Production & Marketing Administration as follows:

### HOGS (Quotations based on

hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### HARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$16.00-18.00	\$15.00-18.00	\$.....	\$.....	\$.....
140-160 lbs.	17.75-19.25	17.50-19.25	17.50-19.25	17.50-19.25	17.50-19.25
160-180 lbs.	19.00-20.00	19.00-20.00	18.00-19.35	18.50-19.50	19.75-19.85
180-200 lbs.	19.85-20.10	19.75-20.15	19.00-19.65	19.50-20.00	19.75-19.85
200-220 lbs.	19.85-20.10	19.90-20.25	19.50-19.75	19.50-20.00	19.75-19.85
220-240 lbs.	19.85-20.10	19.60-20.25	19.25-19.75	19.50-20.00	19.75-19.85
240-270 lbs.	19.25-20.00	19.00-19.85	18.50-19.00	18.75-19.75	17.75-19.75
270-300 lbs.	18.50-19.50	18.25-19.15	17.25-19.00	17.75-19.00	17.75-19.75
300-330 lbs.	17.75-18.75	17.75-18.35	17.00-17.65	16.50-18.00	14.50-17.25
330-360 lbs.	17.25-18.00	17.00-18.00	16.75-17.25	16.50-18.00	14.50-17.25

Medium:

160-220 lbs.	17.50-19.60	18.00-19.50	18.00-19.25	16.75-19.50	.....
--------------	-------------	-------------	-------------	-------------	-------

### ROWS:

Good and Choice:

270-300 lbs.	17.25 only	17.50-18.00	16.75-17.25	17.50-17.75	17.50-17.75
300-330 lbs.	17.25 only	17.25-18.00	16.75-17.25	16.50-17.50	15.00-15.75
330-360 lbs.	17.00-17.25	16.50-17.50	16.25-17.00	16.50-17.50	15.00-15.75
360-400 lbs.	15.50-17.00	16.00-17.00	15.25-16.50	15.50-16.75	15.00-15.75

Good:

400-450 lbs.	15.00-16.75	15.25-16.25	14.25-15.75	14.75-15.75	13.00-14.75
450-550 lbs.	13.50-16.25	14.50-15.50	13.75-15.00	13.50-15.00	13.00-14.75

Medium:

250-350 lbs.	13.00-16.75	13.50-16.50	13.50-16.50	12.75-17.25	.....
--------------	-------------	-------------	-------------	-------------	-------

PIGS (Slaughter):

Medium and Good:

90-120 lbs.	12.00-16.25	13.00-16.00	.....	.....	.....
-------------	-------------	-------------	-------	-------	-------

### SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	30.00-31.50	30.00-31.50	30.00-31.25	30.00-31.75	28.50-29.50
900-1100 lbs.	30.25-31.50	30.50-32.00	30.25-31.50	30.00-32.00	29.85-30.50
1100-1300 lbs.	30.25-31.50	30.50-32.00	30.25-31.50	30.00-32.00	29.85-30.50
1300-1500 lbs.	30.00-31.50	30.25-31.50	30.25-31.50	29.75-32.00	29.85-30.00

STEERS, Good:

700-900 lbs.	28.00-30.00	28.50-30.50	27.75-30.00	28.00-30.00	28.00-29.00
900-1100 lbs.	28.00-30.25	28.50-30.50	28.00-30.25	28.00-30.00	28.00-29.00
1100-1300 lbs.	28.00-30.25	28.50-30.50	28.25-30.25	28.00-30.00	28.00-29.00
1300-1500 lbs.	28.00-30.25	28.00-30.50	28.25-30.25	28.00-29.75	28.00-29.00

STEERS, Medium:

700-1100 lbs.	25.00-28.00	25.00-28.50	24.75-28.00	24.50-28.00	25.00-27.50
1100-1300 lbs.	25.00-28.00	25.00-28.50	24.75-28.25	24.50-28.00	25.00-27.50

STEERS, Common:

700-1100 lbs.	23.00-25.00	22.50-25.00	22.00-24.75	22.00-24.50	21.00-23.50
---------------	-------------	-------------	-------------	-------------	-------------

HEIFERS, Choice:

600-800 lbs.	30.00-31.00	29.50-30.75	29.50-31.00	29.00-30.50	27.50-29.00
800-1000 lbs.	30.00-31.00	30.00-31.50	29.50-31.00	29.00-30.50	27.50-29.00

HEIFERS, Good:

600-800 lbs.	27.75-30.00	28.00-30.00	27.50-29.50	27.50-29.00	27.50-28.50
800-1000 lbs.	27.50-30.00	28.25-30.00	27.50-29.50	27.50-29.00	27.50-28.50

HEIFERS, Medium:

500-900 lbs.	24.50-27.75	24.50-28.25	23.50-27.50	24.00-27.50	24.50-27.00
--------------	-------------	-------------	-------------	-------------	-------------

HEIFERS, Common:

500-900 lbs.	22.50-24.50	21.50-24.50	21.00-23.50	21.50-24.00	21.00-23.50
--------------	-------------	-------------	-------------	-------------	-------------

COWS (All Weights):

Good	21.50-23.50	22.25-24.00	20.50-23.00	20.50-23.00	22.00-24.00
Medium	19.50-21.50	21.00-22.25	19.00-20.50	18.75-20.50	19.00-21.50
Common	18.00-19.50	18.75-21.00	17.00-19.00	17.50-18.75	19.00-21.50
Can. & cut.	14.50-18.00	15.00-19.00	14.00-17.00	14.75-17.50	15.00-18.50

BULLS (Yrds. Excl.): All Weights:

Beef, good	22.00-23.50	23.00-24.50	21.50-22.00	20.50-22.25	22.50 only
Sausage, good	22.50-23.50	23.75-25.00	21.50-22.00	22.50-23.00	21.50-23.50
Sausage, medium	21.50-22.50	22.50-23.75	20.00-21.50	20.50-22.50	21.50-23.00
Sausage, cut. & com.	19.00-21.50	20.00-22.50	17.00-20.00	18.50-20.50	18.50-21.00

VEALERS, All Weights:

Good & choice	27.00-32.00	28.00-30.00	26.00-29.00	29.00-31.00	26.00-30.00
Com. & med.	20.00-27.00	23.00-28.00	20.00-26.00	23.00-29.00	19.00-25.00
Cull, 75 lbs. up.	15.00-20.00	19.00-23.00	16.00-20.00	19.00-23.00	16.00-18.00

CALVES (500 lbs. down):

Good & choice	23.00-30.00	25.00-28.00	26.00-29.00	25.50-31.00	.....
Com. & med.	19.00-26.00	21.00-25.00	19.00-26.00	21.00-25.50	.....
Cull	15.00-19.00	17.00-21.00	15.00-19.00	19.00-21.00	.....

### SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:

Good & choice	26.50-28.00	27.50-28.50	27.00-28.25	27.00-28.00	.....
Med. & good	23.25-26.25	24.00-27.00	23.50-26.75	25.75-27.00	24.00-26.00
Common	19.00-23.00	20.00-23.50	21.00-23.25	24.25-25.75	.....

LAMBS (Shorn):

Good & choice	23.00-24.75	24.00-25.00	23.00-23.75	24.00-25.00	24.00-25.00
Med. & good	21.00-23.00	22.00-24.00	22.75-24.00	22.75-24.00	22.00-24.00
Common	17.00-20.50	18.00-21.50	17.25-20.75	21.25-22.75	.....

EWES (Shorn):

Good & choice	5.00-9.50	7.00-10.50	9.00-10.00	9.50-10.50	9.00-10.00
Com. & med.	3.00-8.00	6.50-8.50	7.00-9.00	7.00-9.50	6.25-8.75

Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

40 Years' Experience  
on the Indianapolis Market

INDIANAPOLIS • INDIANA

Telephone: FR anklin 2927

This Market is Under Government Supervision

## LARD FLAKES

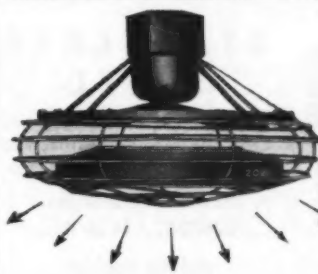
### IMPROVE YOUR LARD

● We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES. Samples will be sent on request.

Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO • Phone: Kirby 4000



THE *Reco*  
Fly Chaser Fan

Solves the fly pest problem. When installed at entrances, shipping platforms and conveyor openings blows a volume of air downward which flies don't pass through. Avoids necessity of fly sprays.

REYNOLDS  
ELECTRIC COMPANY

Established 1900

3089 River Road  
Reg. U.S. Pat. Off

River Grove, Ill.



Preferred  
PACKAGING SERVICE

GLASSINE • GREASEPROOF  
BACON PAK • LARD PAK • MAR PAK  
SPECIAL PAPERS  
SYLVANIA CELLOPHANE

Daniels MANUFACTURING COMPANY

KEESAUKEE, WISCONSIN  
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

# EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YAR ds 3134

## CONTACT US

For Straight or Mixed Cars  
**BEEF • VEAL  
LAMB • PORK  
AND OFFAL**

**Boneless Cow and Bull Meat**

**FULLY EQUIPPED WITH COOLER  
SPACE FOR LOCAL DISTRIBUTION**

*Let Us Hear from You!*

**Established Over 25 Years**

**EDWARD KOHN CO.**

*For Tomorrow's Business*



## STAINLESS STEEL

A new shape, in two sizes, has been added to our growing line of Stainless Steel Ham Boilers.

**E2WE... 12-14 lbs.**

**E2WDE... 14-16 lbs.**

*Ask for booklet  
"The Modern Method."*

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4



## BLACK HAWK

**PORK • BEEF • VEAL • LAMB • SMOKED MEATS**

**DRY SAUSAGE • VACUUM COOKED MEATS • LAR**

**THE RATH PACKING CO., WATERLOO, IOWA**

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending June 17, 1950:

CATTLE			
	Week ended June 17	Prev. week	Cor. 1949
Chicago†	17,348	19,547	18,570
Kansas City†	11,562	11,814	14,026
Omaha†	20,046	19,718	19,960
East St. Louis†	5,237	5,583	5,705
St. Joseph†	6,350	6,692	8,210
Sioux City†	9,645	9,328	9,291
Wichita†	3,347	2,902	4,334
New York & Jersey City†	6,301	6,445	6,997
Okla. City†	3,969	3,390	4,320
Cincinnati†	3,295	3,510	12,118
Denver†	7,085	8,069	7,728
St. Paul†	13,155	13,006	12,752
Milwaukee†	3,531	3,960	2,682
<b>Total</b>	<b>110,871</b>	<b>113,944</b>	<b>126,003</b>

HOGS			
Chicago†	35,342	36,510	34,630
Kansas City†	10,232	11,669	12,686
Omaha†	37,632	39,913	30,022
East St. Louis†	27,150	29,359	32,588
St. Joseph†	20,606	25,923	19,186
Sioux City†	19,458	27,038	15,422
Wichita†	9,764	2,902	6,981
New York & Jersey City†	33,729	36,743	33,550
Okla. City†	10,247	10,078	9,920
Cincinnati†	10,892	12,012	29,084
Denver†	10,792	13,593	7,728
St. Paul†	27,590	32,331	30,375
Milwaukee†	5,145	6,010	3,540
<b>Total</b>	<b>258,539</b>	<b>284,081</b>	<b>251,712</b>

SHEEP			
Chicago†	2,706	2,936	1,433
Kansas City†	16,801	12,450	5,432
Omaha†	6,897	5,895	1,687
East St. Louis†	7,668	6,208	3,987
St. Joseph†	5,136	6,032	5,785
Sioux City†	2,249	2,658	817
Wichita†	3,786	2,991	2,733
New York & Jersey City†	35,129	33,917	33,529
Okla. City†	3,017	5,308	2,453
Cincinnati†	1,236	1,351	644
Denver†	6,319	7,952	3,411
St. Paul†	1,540	1,904	1,683
Milwaukee†	288	286	344
<b>Total</b>	<b>92,922</b>	<b>89,596</b>	<b>66,935</b>

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, June 22:

CATTLE:	
Steers, gd. & ch.	\$30.75@31.75
Steers, med. & gd.	27.75@29.00
Steers, com. & med.	26.00@27.00
Heifers, low gd.	25.10@26.00
Heifers, com. & med.	21.00@25.00
Cows, gd.	20.50@22.50
Cows, com. & med.	18.00@20.00
Cows, can. & cut.	15.00@18.00
Bulls, gd.	22.00@24.00
Sausage bulls, gd.	22.00@24.00
Sausage bulls, com. & med.	20.00@22.00

HOGS:	
Gd. & ch., 180-240	\$20.50@21.75
Sows, 400/down	16.00@17.00

**SHEEP:**  
Spring lambs, gd. & ch., \$28.00 only

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, June 22:

CATTLE:	
Steers, gd.	\$30.00 only
Steers, med. grass.	18.50@21.00
Cows, com. & med.	18.50@21.00
Cows, can. & cut.	15.50@18.00

**CALVES:**  
Vealers, med. to low ch. \$27.00@32.00

**HOGS:**  
Sows, gd. & ch. \$16.00@17.50

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS			
	Cattle	Calves	Hogs
June 15...	3,275	450	10,952
June 16...	1,053	321	5,676
June 17...	355	34	3,036
June 18...	12,953	442	10,980
June 19...	6,140	449	17,035
June 20...	10,919	576	12,296
June 21...	3,000	500	10,500

\*Week so far... 32,717 1,967 50,811 6.1lb  
Week ago 24,622 1,691 49,180 6.3lb  
1949... 25,930 3,339 38,301 4.8lb  
1948... 26,903 2,775 43,898 6.3lb  
\*Including 609 cattle, 8 calves, 12,833 hogs and 2,663 sheep direct to packers.

SHIPMENTS			
	Cattle	Calves	Hogs
June 15...	1,320	37	1,706
June 16...	928	99	1,108
June 17...	118	...	781
June 18...	3,607	15	1,061
June 19...	2,504	76	2,343
June 20...	3,000	50	1,500
June 21...	1,000	25	1,500

Week so far... 10,111 166 6,404 254  
Week ago 7,882 151 5,419 151  
1949... 8,350 130 4,872 71  
1948... 12,380 154 6,818 602

JUNE RECEIPTS			
	1950	1949	
Cattle	98,016	107,605	
Calves	7,665	14,164	
Hogs	201,336	171,143	
Sheep	25,468	20,541	

JUNE SHIPMENTS			
	1950	1949	
Cattle	33,443	38,004	
Hogs	26,794	18,462	
Sheep	1,434	1,683	

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, June 22:

	Week Ended June 22	Prev. week
Packers' purch.	33,611	37,341
Shippers' purch.	7,987	6,979
<b>Total</b>	<b>41,598</b>	<b>44,320</b>

## CANADIAN KILL

Inspected slaughter in Canada, week ended June 10:

CATTLE		
	Week Ended June 10	Last Year
Western Canada..	10,121	11,470
Eastern Canada..	11,231	12,570
<b>Total</b>	<b>21,354</b>	<b>24,040</b>

HOGS		
Western Canada..	29,622	21,287
Eastern Canada..	51,915	45,187
<b>Total</b>	<b>81,537</b>	<b>66,474</b>

SHEEP		
Western Canada..	600	977
Eastern Canada..	1,674	2,947
<b>Total</b>	<b>2,274</b>	<b>3,924</b>

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended June 17:

	Cattle	Calves	Hogs*	Sheep
Salable	804	2,302	355	1,406
Total (incl. directs)	3,649	5,458	10,231	17,370
Previous week:				
Salable	361	1,609	1,076	812
Total (incl. directs)	4,743	6,472	20,244	18,723
*Including hogs at 31st street.				

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 15:

	Cattle	Calves	Hogs	Sheep
Los Angeles..	7,450	1,125	2,050	1,000
San Francisco..	1,100	150	1,500	13,000
No. Portland..	2,315	575	1,230	3,335



## Page 51

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:	
Week ending June 17, 1950.	10,776	Week ending June 17, 1950.	12,597
Week previous	15,000	Week previous	11,562
Same week year ago	15,523	Same week year ago	21,036

COW:		PORK CURED AND SMOKED:	
Week ending June 17, 1950.	1,554	Week ending June 17, 1950.	681,076
Week previous	2,209	Week previous	898,682
Same week year ago	1,310	Same week year ago	1,125,728

BULL:		LARD AND PORK FATS:†	
Week ending June 17, 1950.	1,072	Week ending June 17, 1950.	69,093
Week previous	839	Week previous	179,004
Same week year ago	871	Same week year ago	253,047

VEAL:		LOCAL SLAUGHTER	
Week ending June 17, 1950	12,685	CATTLE:	Carcasses
Week previous	15,384		
Same week year ago	16,570		

LAMB:		CALVES:	
Week ending June 17, 1950.	27,146	Week ending June 17, 1950.	11,424
Week previous	41,615	Week previous	12,028
Same week year ago	31,645	Same week year ago	12,311

MUTTON:		HOGS:	
Week ending June 17, 1950.	2,709	Week ending June 17, 1950.	33,729
Week previous	2,815	Week previous	36,743
Same week year ago	3,289	Same week year ago	33,550

HOG AND PIG:		SHEEP:	
Week ending June 17, 1950.	12,875	Week ending June 17, 1950.	35,129
Week previous	12,466	Week previous	33,953
Same week year ago	9,573	Same week year ago	33,529

PORK CUTS:	Pounds	Week previous .....	33,953
		Same week year ago.....	33,529
Week ending June 17, 1950.	1,358,135		
Week previous .....	2,139,510		
Same week year ago.....	2,127,502		
		COUNTRY DRESSED MEATS	

BEEF CUTS:		HOG:	
Week ending June 17, 1950.	113,900	Week ending June 17, 1950.	9
Week previous	223,824	Week previous	16
Same week year ago	84,842	Same week year ago	48

VEAL AND CALF CUTS:		LAMB AND MUTTON:	
Week ending June 17, 1950.	8,758	Week ending June 17, 1950.	26
Week previous	15,004	Week previous	84
Same week year ago	15,145	Same week year ago	6

LAMB AND MUTTON CUTS:			
Week ending June 17, 1950.	5,799		
Week previous	9,855		
Same week year ago	1,506		

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended June 17 was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	6,301	11,424	33,729	35,129
Baltimore, Philadelphia	4,966	1,085	23,842	1,707
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis	10,328	3,780	33,074	8,861
Chicago Area	20,246	5,292	66,322	9,735
St. Paul-Wisc. Group <sup>1</sup>	22,342	17,827	79,858	4,821
St. Louis Area <sup>2</sup>	9,582	8,630	69,266	12,421
Sioux City	9,816	91	25,363	2,837
Omaha	17,555	789	40,880	9,821
Kansas City	10,867	2,966	35,989	14,600
Iowa and So. Minn. <sup>3</sup>	13,821	4,289	176,251	29,823
<b>SOUTHEAST<sup>4</sup></b>	5,880	3,506	14,762	...
<b>SOUTH CENTRAL WEST<sup>5</sup></b>	18,456	6,021	53,710	29,306
<b>ROCKY MOUNTAIN<sup>6</sup></b>	8,072	562	13,031	8,837
<b>PACIFIC<sup>7</sup></b>	14,516	2,574	29,042	28,800
Grand total	172,248	69,496	686,121	186,896
Total week ago	180,512	73,385	716,014	190,132
Total same week 1949	181,547	78,696	625,398	161,571

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during May 1950—cattle, 76.4; calves, 63.3; hogs, 72.8; sheep and lambs, 84.8.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended June 16 were reported by the Production and Marketing Administration as follows:

	Cattle	Calves	Hogs
Week ended June 16	1,793	1,219	1,607
Week previous	1,747	1,122	6,066
Cor. week last year	1,800	254	5,200

## MAX J. SALZMAN

2618 W. MADISON ST., CHICAGO 12, ILL.  
SACramento 2-4900 • Cable Address: NATSAL

## SAUSAGE CASINGS

## CLASSIFIED ADVERTISING

### POSITION WANTED

**MASTER MECHANIC:** Progressive, fully qualified to economically handle refrigeration, maintenance, construction and engineering. Can handle men. Complete record on request. W-125, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**BEEF MAN** with over 30 years' experience. Can take charge of wholesale market or beef grading—also good knowledge of other plant operations. Box W-143, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### WEST COAST PACKERS

Experienced Manager, age 49, with 25 years' administrative and operating knowledge. Would like to contact a packer as Assistant or Executive. Considered an authority in the industry for Economical and Profitable procedure. W-144, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### MANAGER OR SUPERINTENDENT

17 Years' experience in Beef, Veal and Lamb operations. Knows new plant construction; successful selling record on both East and West Coast and Chicago area. Best of references. W-145, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### PLANT SUPERVISOR

Capable of handling any size plant and ALL functions from slaughtering, processing, manufacturing, maintenance, etc. Familiar with all operations and jobs. Maximum production at minimum cost. Can handle all phases of Labor Relations, efficiency, personnel. Know shrinks and yields and how to make best products desired. Also familiar with new construction, plant layout, or extension. W-141, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### POSITION WANTED

**OFFICE MANAGER OR ASSISTANT:** 15 years with one company as office manager and accountant. Both large and small plants. Age 37, married, 2 years college. Available June 1. Locate anywhere, salary open. Desire good connection opportunity. W-97, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

Man wanted to operate LAABS COOKERS. State age, experience and salary expected. W-150, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Cattle buyer for large Ohio packer. State age and experience. Our employees know of this ad. W-149, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Hog and cattle killing foreman. South. W-146, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Large EAST CENTRAL packer desires the services of a man who has a thorough knowledge of beef grading and possesses beef sales ability. State age and experience. Our employees know of this ad. W-148, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Large MIDWEST packer east of Chicago desires services of a man thoroughly experienced in beef fabricating and boning operations. Knowledge of yields, test figures, etc., is essential. State age and experience. Our employees know of this ad. W-147, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

### MANAGER WANTED

**\$12,500 to \$15,000 Per Annum**

With an opportunity for even more. This position calls for a man of exceptionally keen business qualifications, one who knows how to make a profit with proven ability. All claims must be supported by letters from former employers. This is a permanent position with an unusual opportunity. Answers confidential. W-136, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

**SALES MANAGER.** Small progressive full line packer of high quality products requires the services of a sales manager. We are looking for an aggressive young man with a capacity for hard work and a proven record for getting results. He must possess creative sales ability and be able to train salesmen for maximum results. To receive consideration, state age, a detailed account of your experience and all other pertinent information in your first letter. W-135, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**Departmental COST ACCOUNTANT:** Position available for a man thoroughly experienced in test costs, yields, departmental transfers, and piece count audits. W-57, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**ASSISTANT SAUSAGE FOREMAN:** To run chopper, capable of running sausage department in absence of sausage supervisor. Specialty sales experience helpful. W-164, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RI Hanhouse 6-0433  
6-1706 6-5329

Teletype  
Ph 625

## FOR PHILADELPHIA REPRESENTATION

contact

## ROMM & GREISLER

packinghouse brokers

403 Widener Building, Juniper & Chestnut Sts. Philadelphia 7, Pa.

# —CLASSIFIED ADVERTISING—

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20¢ each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15¢ each. Count address or box number as 8 words. Headlines 75¢ extra. Listing advertisements 75¢ per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## PLANT WANTED

B A I Plant wanted in large city. Have \$20,000 cash. State full particulars. W-139, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Wanted to BUY or LEASE. Medium size BAI beef killing plant in Los Angeles vicinity. W-151, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## PLANT FOR SALE

### PACKING PLANT

SALE OR LEASE with option to buy. Complete and modern. In the vicinity of Los Angeles. Daily killing capacity 100 to 200 head. W-152, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EQUIPMENT FOR SALE

FOR SALE:

- 2-Anco #261 Grease Pumps, M.D.
- 1-Anco Continuous Screw Cracking Press, installed one year.
- 1-Enterprise #166 Meat Grinder, belt driven.
- 1-Steel 2,000 gal. tank, O.T., agit. Kettle.
- 2-Dopp seamless tank. Kettles, 350 and 600 gal.
- 12-Stainless jacketed Kettles, 30, 40, 60, 80 gal.
- 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallon.
- Used and rebuilt Anderson Expellers, #1 RB, Duo and Super Duo.
- 2-5x9 Anco Cookers.
- 1-Mech. Mfg. 3'x5' and 1-Anco 4'x9' Lard Rolls.
- 40-Unused 200 gal. Aluminum Storage Tanks, original cost \$295.00, our price \$75.00 each, \$10.00 crating each.

Send us your inquiries

WHAT HAVE YOU FOR SALE?

**Consolidated Products Co., Inc.**

14-19 Park Row New York 7, N. Y.  
Phone: Barclay 7-0600

## ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Glen Riddle, Pennsylvania.

## Refrigerated Demonstrator Trucks

1-1948 Chevrolet Model 3942, forward control, 1 ton panel delivery, insulated and refrigerated, with rear and bulkhead doors. De Kalb Body.

1-1948 Ford Urban delivery, 1 ton dual wheel, insulated and refrigerated. Rear and bulkhead doors. De Kalb Body.

Above trucks in A1 condition with very low mileage. Have been used as demonstrators. All equipped with Hydro-Aire power take-off refrigeration units, with standby electric motors for overnight or dock parking. Interested parties write, wire or phone for photographs and detailed information. HYDRO-AIRE CORPORATION, WAUKESHA, WIS. PHONE 7222.

## • PACKINGHOUSE EQUIPMENT

### • SAUSAGE MACHINERY

### • ICE MACHINES

For dependable used machinery and equipment... and reliable service:

Write, Wire or Phone

**AARON EQUIPMENT CO.**

1347 So. Ashland Avenue  
CHICAGO 8, ILL. • CH 3-3300

## EQUIPMENT FOR SALE

JAMISON TRACK DOOR, 11 ft. x 3 ft., 4 inch insulation. Jamison Double Batten Track Door, 7 ft. 2 in. x 3 ft. 6 in. Never used. F8-153, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: One Meat Grinder—Boss No. 161 equipped with new 15 HP—220/440 V.—A.C. motor and new worm. Price \$350.00 F.O.B. Cincinnati, Ohio, THE IDEAL PACKING COMPANY.

## BUSINESS OPPORTUNITIES

Aggressive selling and merchandising organization covering the State of Florida seeks a good canned ham account. Also meat specialties. Write Suite 214-215, 311 Lincoln Road, Miami Beach, Florida.

## CUBA

Former Havana branch manager of a Chicago packer solicits Cuban representation. Reliable efficient concern. Lard and meat products. At present visiting in Chicago. W-132, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## ATTENTION! MEAT PACKERS

Established Exporter-Importer wishes to represent canned goods line or private label. All sales made by confirmed and irrevocable L/C. Best references gladly given.

W-120, THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

OVER NIGHT DELIVERY—DRESSED HOGS—

VIA REFRIGERATED TRUCKS—TO ALL EAST-

ERN POINTS. REPLY TO BOX W-599, THE NA-

TIONAL PROVISIONER, 407 S. DEARBORN ST.,

CHICAGO 5, ILL.

CANADIAN MEAT PACKERS, require Capital to expand very progressive business. Killing Beef, Calves & Hogs, processing all meats cured and smoked, manufacturing Kitchen Products, have own Rendering Department for edible and inedible fats. Present turn over exceeds Three Million Dollars annually. Company expanding their export business daily with the United States markets. This is a Canada approved plant, operated under Federal Government inspection. First class investment or interest in the business for right party. For particulars apply Box 80-154, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLAIM COLLECTION ON DEAD, MISSING, CRIPPLED ANIMALS AND SHRIMPAGE AGAINST ALL CARRIERS AND FREIGHT BILL AUDITING. NO COLLECTION, NO CHARGE.

EASTERN FREIGHT TRAFFIC SERVICE

99 Hudson St., New York 13, N. Y.

Phone Worth 2-3684-5-6

## Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,

P.O. Box 6669 Los Angeles 22, Calif.

## HOG • CATTLE • SHEEP

## SAUSAGE CASINGS

## ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

## Sausage Equipment

- 2073—SILENT CUTTER: Boss 80A, \$75.00 cap., with recently purchased 30 HP motor, with unloader, starter, extra knives.....\$1350.00
- 2140—SILENT CUTTER: Buffalo #60, 600# cap., with 50 HP motor, self-empting, excellent cond.....1500.00
- 2147—SILENT CUTTER: Buffalo #2B, with 10 HP motor.....425.00
- 2174—SILENT CUTTER: Buffalo #4B, direct drive, with 25 HP motor, one set knives, excellent cond.....650.00
- 2175—SILENT CUTTER: Buffalo #200 cap., direct drive, with 20 HP motor, one set knives, excellent cond.....450.00
- 2176—GRINDER: (N E W) Enterprise #3556, Master Series, 7 1/2 HP motor #3556, Buffalo #4B, 2 HP, new worm, new plates.....350.00
- 2177—GRINDER: Enterprise #3556, Master Series, 7 1/2 HP motor, with stainless steel hopper, like new.....900.00
- 2178—SAUSAGE STUFFER: Buffalo, 250# cap., complete, excellent cond.....550.00
- 2074—SAUSAGE STUFFER: Randall, 200# cap., excellent cond.....425.00
- 1064—SAUSAGE STUFFER: Buffalo, 100# cap., reconditioned, guaranteed.....805.00
- 2154—TY-LINKER: Automatic Ser. #1948, with portable table & metal cover, extra twine, little used, excellent cond.....1225.00
- 2101—PATTY MACHINE: Hollymatic, with extra plates, used approx. 2 mo., like new.....855.00
- 2073—KETTLE: Stainless Steel, 100 gal.....275.00
- 2121—KETTLE: Stainless clad, 100 gal.....165.00
- 2182—HAM PUMPING SCALE: Toledo, 30# cap., 4 oz. to 20 oz., chart, excellent cond.....295.00
- 2178—STUFFING TABLE: (New) stainless steel top, 10'x46", 14 gauge, adjustable legs, understructure galvanized.....225.00
- 2170—STUFFING TABLE: (New) stainless steel top, 12'x46", 14 gauge, adjustable legs, understructure galvanized.....255.00
- 2181—TRIMMING TABLE: (New) stainless steel top, Hi-Back, rounded corners, 14 gauge, adjustable legs, understructure galv., 10'x48", with 18" hardwood laminated cutting board.....240.00
- 2180—TRIMMING TABLE: (New) stainless steel top, Hi-Back, rounded corners, 14 gauge, adjustable legs, understructure galvanized, 8'x48" with 18" hardwood laminated cutting board.....220.00

## Smokehouse Equipment

- 2183—SMOKEHOUSE: Carrier Size 52-F-20304, Portable, 2 compartment air cond., 10'x13'x9' overall with std. electric equipment & Powers regulators.....\$2450.00
- 1518 SLICER: U. S. #3, heavy duty.....1200.00
- 2123—SLICER: U. S. 150-B, Ser. #163062, complete with stand & shlinger, excellent cond.....400.00
- 2144—CURING VATS: (25) 1500# Hardwood, 36"x36", ea.....12.50
- 1105—LOAF PANS: (500) Aluminum Wear-ever, 6 1/2", with lids, like new, ea.....1.80
- 1752—LOAF MOLDS: (100) Stainless steel, model 5-8, ea.....3.25
- 2136—MEAT PANS: (250) Stainless steel, 20"x12"x11", ea.....10.00

## Kill Floor & Rendering

- 2172—WASHER: For Tripe, Stomachs, Bungs, etc., (ANCO), perforated cylinder, horizontal, motor driven, with reducer.....\$440.00
- 2151—HOG DEHAIRER: Boss 10X with 10 HP motor, new belts & beaters, recently reconditioned.....825.00
- 2152—HYDRAULIC PRESS: Approx. 100 ton, Hydraulic Press Mfg. Co., 8" ram, 3 HP, AC motor & pump, recently reconditioned.....450.00
- 2124—BEEF SPLITTING SAW: Enterprise, with 1/2 HP motor, excellent cond.....Bids requested

## BARLIANT & CO.

1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
FRontier 4-6900

DISPLAY ROOMS and OFFICES  
New, Used & Rebuilt Equipment  
Liquidators and Appraisers



**HYGRADE'S**  
BEEF · VEAL · LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNEB BEEF  
AND TONGUE

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

**MR. HAM GOES TO TOWN  
FOR  
MORRELL PRIDE MEATS**

**PORK · BEEF · LAMB · VEAL**

**HAMS · BACON · SAUSAGE**

**LARD · CANNED MEATS**

**SHEEP, HOG & BEEF CASINGS**

**JOHN MORRELL & Co.**  
Established in England in 1827 • • In America since 1865

Packing Plants:  
Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

# ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Air Induction Corp.	29
Air-Way Pump & Equip. Co.	38
Allbright-Nell Co., The	Third Cover
Aluminum Cooking Utensil Co.	7
Anderson, V. D., Company	33
Anderson Box & Basket Company	30
Armour and Company	6
Aromix Corporation	32
Barliant & Company	53
Batavia Body Company, Inc.	20
Chase Bag Company	40
Cincinnati Butchers' Supply Co., The	22
Cincinnati Cotton Products Co.	46
Custom Food Products, Inc.	24
Daniels Manufacturing Company	49
Dupps, John J., Co.	39
Dyersburg Cotton Products, Inc.	9
Electric Auto-Lite Company, The	26
Food Management, Inc.	32
Foster-Built Bunkers, Inc.	5
Fowler Casing Co., Ltd., The	47
Girdler Corporation, The	18
Glidden Company, The	29
Globe Company, The	10
Goldsmith Pickle Co.	34
Great Lakes Stamp & Mfg. Co.	27
Griffith Laboratories, Inc., The	3
Gwaltney, P. D., Jr., & Co., Inc.	30
Ham Boiler Corporation	50
Hygrade Food Products Corp.	54
Industrial Air Conditioning Systems, Inc.	30
International Minerals & Chemical Corp.	8
James, E. G., Company	34
Jamison Cold Storage Door Co.	4
Julian Engineering Co.	19
Kahn's, E. Sons Co., The	49
Kennett-Murray & Co.	47
Kewanee Boiler Corporation	44
Kohn, Edward, Co.	50
Krey Packing Co.	36
Levi, Berth., & Co., Inc.	32
Link-Belt Company	25
Luse-Stevenson Co.	51
Mayer, H. J., & Sons Co., Inc.	26
McCarthy, T. H., Inc.	51
McMurray, L. H., Inc.	49
Meat Packers' Equipment Co.	30
Midland Paint & Varnish Co.	37
Morrell, John & Co.	54
Nassau Fiber-Craft Co., Inc.	37
Oakite Products, Inc.	37
Packing House By-Products Co.	44
Partlow Corporation, The	34
Peirson, Arthur L., Inc.	41
Rath Packing Co., The	50
Reynolds Electric Company	49
Robbins & Myers, Inc.	48
Romm & Greisler	52
Salzman, Max J.	52
Schwartz, B., & Co.	45
Smith's, John E., Sons Company	Second Cover
Speco, Inc.	27
Swift & Company	Fourth Cover
Townsend Engineering Company	14
Viking Pump Company	44
Visking Corporation	First Cover
Warner-Jenkinson Mfg. Co.	51
Wass Food Products Company	37
Watkins & Potts	47

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

...	29
...	38
Cover	7
...	43
...	30
...	6
...	32
...	53
...	20
...	40
...	22
...	46
...	24
...	49
...	39
...	9
...	26
...	32
...	5
...	47
...	18
...	29
...	10
...	34
...	27
...	3
...	30
...	50
...	54
...	30
...	8
...	34
...	4
...	19
...	49
...	47
...	44
...	50
...	36
...	32
...	25
...	51
...	26
...	51
...	49
...	30
...	37
...	54
...	37
...	37
...	44
...	34
...	41
...	50
...	49
...	48
...	52
...	52
...	45
Cover	27
Cover	14
...	44
Cover	51
...	37
...	47

guar-  
index.

products  
render  
more  
h you  
offer